A

GUIDE

TO

IMPORTERS AND PURCHASERS

OF

WINES,

CONTAINING

A TOPOGRAPHICAL ACCOUNT

OF ALL THE KNOWN

VINEYARDS IN THE WORLD;

A DESCRIPTION

OF THE KIND AND QUALITY

OF THEIR PRODUCE,

AND A CLASSIFICATION,

WITH THE NUMBER OF ENGLISH IMPERIAL GALLONS CONTAINED IN FOREIGN MEASURES, TABLES OF DUTIES, AND MUCH USEFUL INFORMATION FOR MERCHANTS, AND OTHERS INTERESTED IN THEIR CHOICE OF WINE.

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PREFACE.

THE French Work, from which the present abridged Translation is made, has the peculiar recommendation of being the only one of its kind. Many treatises have been written upon the general History of Wine, both ancient and modern, and the various modes of their fabrication; but hitherto no topographical description of Vineyards, nor classification of their products has been attempted.

The Author has spared no pains in obtaining information, and in respect to France has succeeded, by having visited, in person, the

different *crus;* but as to other countries, being obliged to depend upon statements from Books and Travellers, he cannot vouch equally for their accuracy.

The leading features of wines are, 1st, their colour, red and white, every shade, from the deepest to the lightest of each, being included.

2. Their consistence, which occasions a triple division of them into *vins de liqueur*, or sweet wines; *vins secs*, dry or acid; and *vins moelleux* (to which no English term corresponds), wines which form the mean between the two others, such as Port, Burgundy, &c.

3. Their qualities divide them into *vins fins, d'ordinaire, et communs*, which admit of various distinctions, in proportion to their possessing the *agremens* of flavour and perfume in a greater or less degree.

In this work the wines are detailed and arranged, first in reference to each particular department; and in the second classification, according to their rank in the scale of wines in general. It has been found necessary to abridge and curtail the original work in a very great degree, but an ample detail has been preserved of all those wines which are in the greatest vogue and estimation, such as Champagne, Burgundy, &c.

The Work cannot fail of being an useful guide both to merchants and individuals, in making their purchases. It will likewise tend to rectify the false arrangements now universally existing in the lists of wines, whether *en gros* or *en detail;* and put an end to the errors and imposition in respect to the terms *Imperial Tokay, Romanèe Conti, Hermitage,* (of which the Almanac *de Gourmands* doubts the exist-

ence of one bottle of the first quality in Paris) and other wines equally scarce and dear, which at present tend to enhance the price of some substituted liquor, putting to shame the vendor and *soi disant* connoisseur, by exposing the fraud of the one and the ignorance of the other.

Not that the charge of ignorance is to be confined to the latter class, for, in fact, before the appearance of this work, even the French were unacquainted with their own vineyards, and the comparative state of their products; and with the exception of Bordeaux wines, the English, at this time, have only a superficial knowledge of the names of certain vineyards. To this ignorance may, in a great measure, be attributed the continual disappointments experienced by the importer of French wines. It is notorious, that a bottle of good

Burgundy or Hermitage, is seldom to be met with, however dearly purchased; the fault is immediately laid upon the change of temperature and the carriage; but these are not the only causes.

Few persons are aware, that the most famous vineyards do not produce a liquor of equal quality throughout, but owe their celebrity to certain favoured *crus* or spots; such is the case with the *Clos de Vougeot*, which gained its fame from a particular mode of collecting the grapes, and from certain parts by the Monks; whereas Mr. Tortoni Ravel, their successor, followed a direct contrary practice, gathering the whole produce indiscriminately, and selling it all at the same price, six francs per bottle, each sealed with his name; thus, as the people of the country accuse him, sacrificing the quality to the quantity. Again, the best

grapes produce juices of different qualities according to the different pressings, from the best to the very lowest, all which are kept separate, and used according to the will and discretion of the wine-maker. In both the above cases the wine may be the real produce of the vineyard quoted, and yet bad; but in addition to these, the importer lies at the mercy of the merchant, in respect to the wine being really from the vineyard mentioned, and not from some one adjoining. The ignorance of his correspondent is well known to him, and the temptation great.

Although these causes cannot be entirely removed, yet the reader will be put upon his guard, and should he visit the vineyards in person, or send an agent, he will be prepared, in a great degree, to counteract imposition, by knowing what qualities each wine ought to have. Without this previous knowledge he

can only pronounce them agreeable or disagreeable, in respect to his own palate, which is, in fact, no judgment, as tastes differ even to a proverb, and habit will render, what is at first nauseous, most pleasant and relishing.

The work will be found, as before-mentioned, most perfect, and therefore most useful, in respect to French wines. The Author is apprehensive that errors, both of omission and description, may be found, by those who have visited the other countries; still, with all its defects, it will be found of great merit, as conveying much information upon a subject so imperfectly known.

A faithful translation was made of the original, but by the advice of experienced persons, lest it should be tedious and too expensive, it was reduced to its present size.

The French technical terms are retained, with an Explanatory Table, as corresponding words were not to be found in English. The Import Duties are added, and the Measures of different countries.

A VOCABULARY,

OR, EXPLANATION OF THE TERMS USED IN THIS WORK TO EXPRESS THE DIFFERENT QUALITIES OF THE WINES.

Acerbe—The quality of wine made with grapes produced by bad plants, or not having reached their maturity. They are at the same time harsh, rough, and sharp.

Apre—This word characterises wines, which, by their roughness, cause a disagreeable sensation to the palate.

Arome-Spiritueux—The perfume disengaged from spirituous liquors at the time of tasting; according to its strength it continues to be perceived a longer or shorter time. In many vineyards it is called *sève*.

Bouquet—The agreeable odour which ex-

hales when the liquor is exposed to the air. The connoisseurs give it the name of *bouquet*, because it appears composed of a collection of several different odours; it is the characteristic sign of the *vins fins*. The *vins d'ordinaire* have it in a weak degree; but the *vins communs* are entirely void of it.

Bourru vin Bourru—Wine which comes from the vat or press, and thick from a great quantity of lees.

Chais—A magazine situate upon the ground-floor, or a little sunk in the earth.

Charnu—This quality is applied to wine which has a certain consistence; it may be so without having much spirit, which distinguishes it from the *vins corsés*.

Corps, Vin qui a du Corps, Vin Corsé—Expressions employed to mark those wines which have a certain consistence, a marked taste, a vinous strength, the substance of which is *charnu*, which fills the mouth; in short, the contrary to a wine light, dry, cold, and *aqueous*.

Cru Crudite—Wine too young, not sufficiently ripe, which has an acidity unpleasant.

Cru—The land upon which the vine grows. A wine is called of such a *cru*, meaning a circumscribed spot in a vineyard; it is also used in a more extensive sense, as the *cru* of such a district, &c.

Cuvée—Signifies, in its most general sense, the contents of a cellar. Also the different products by pressure of one vine, which fill many vats. Also the same as *cru*.

Delicat—A wine delicate, is little charged with tartar and colouring matters. It is neither harsh nor sharp, and may have spirit, body and even *du grain*; but it is necessary that these should be well combined, and that none predominate.

Droit en Gout—Wine which has no taste foreign to its own.

Dur—New wine, whose rough taste is disagreeable to the palate.

Event—Dead, the wines contract this flavour from leaving open the barrel or bottles.

Ferme—A wine, uniting a great deal of body, of strength, *du nerf du mordant;* or that which not having acquired maturity still keeps its harshness.

Fin, Finesse—A wine is fine which is light and delicate.

Finir bien—Is said of those wines which keep, gain quality in growing old, and are less subject than others to undergo a complete degeneracy.

Fort—A wine having much spirit, body, and taste settled.

Franc de Gout—Wines which have no other flavour than that, which the fruit ought to give.

Franc de qualitè—Wines which have undergone no alteration.

Fumeux—Wines which, from being spirituous, quickly mount to the head.

Grain—A sort of harshness, which, without being disagreeable, is tasted, more or less, in the *vins secs et molleux*, when not very old and have not been mixed.

Grossier—Wine, having a roughness, a clammy taste, heavy, thick, and without agreeable flavour. Many good *crus* produce this sort of wine, which improves by age. The *vins d'ordinaire*, which have only this defect, are improved by mixture with light wines, particularly white.

Mache—A wine thick and clammy, which fills the mouth, and appears capable of being chewed.

Moelleux—Wine, which is between the *vins Piquans* and the *Vins de Liqueur;* such as *Port* wine, &c,

Montant—Wine, which rises quickly to the head from the disengagement of the carbonic acid, as the wines *mousseux* of *Champagne.*

Mordant—A qualification in wine of communicating its taste to others when mixed.

Moustille—A wine, which not having completed its fermentation, keeps a sweetness, mixed with a slight sharpness, by means of the carbonic acid; it does not *mousse*, but continues to ferment.

Muet—Wine, whose fermentation is stopped by sulphur.

Muter—The action of preparing the wine *Muet.*

Nerf-Nerveaux—Wine, which uniting sufficient body, spirit, and strength, preserves its quality a long time at the same degree; is capable of transportation, and resists the change of seasons.

Pâteux—Wine of thick consistence, which

is clammy to the mouth, and particles of which seem to adhere to the palate.

Plat—Wines which have no body, flavour, or spirit.

Pousse Echauffe—A bad taste in wines newly made, from being suffered to ferment too much or too long.

Sève—A term in use at *Bourdeaux*, and other vineyards, to signify the aromatic flavour produced at the time of tasting, which embalms the mouth, and is tasted after the swallowing the liquor. It differs from the *bouquet*, which is the perfume exhaling upon the contact of air with the wine, and applied to the smelling only.

Soyeux—Wines causing an agreeable sensation without harshness.

Veloutè—Wine with a good colour and body.

Vif—Wines which have little of the *moelleux*, but without being sharp; light and *diuretique*.

Chaud—Wines with much spirit, used to give heat to cold and weak wines.

Viner—To give to wine a vinous or spirituous quality. Small wines mixed with stronger. To mix with brandy or spirits of wine.

SECTION I.

FRANCE.

FRANCE, situated almost in the centre of Europe, is, by its position and the nature of its soil, the country richest in vines. According to the documents collected by the minister of the interior, it contained, in 1815, about 1,734,000 hectares of vines, which produced, upon an average crop, 31,000,000 hectolitres. Since that time considerable plantations have been made; 1,900,000 hectares now appropriated to this purpose, produce about 34,000,000 hectolitres of wine In the provinces unfa-

vourable to the vines about 7,000,000 hectolitres of beer, and 10,000,000 hectolitres of cider are annually fabricated.

CHAPTER I.

Flandre, Hainaut, Cambresis, Picardie et une Partie de l'Isle de France et de la Brie.

These provinces form the departments of the *North*, the *Pas de Calais, de la Somme, et de l'Aisne.*

DEPARTEMENT DU NORD.

La Flandre, Hainaut, et Cambresis. Six districts; *Lisle, Avesnes, Cambrai, Douai, Dunherque, Hazebruck.*

This department produceth neither wine nor cider. Nevertheless it carries on a large commerce in the wines of *Burgundy, Champagne,* and in general with all the good vineyards of *France.* As this liquor is not in daily use, the cellars are filled with none but good wines, and

proportionably a stock of better liquor is to be found here than in Paris. The Flemings generally purchase whenever the vintage is good, and keep the wine until mellowed by age.

PAS DE CALAIS.

Arras, St. Omer, Saint Pol, Montreuil, Boulogne, Bethune.

This department produces no wine; the wines are brought by sea from *Bordeaux*, and other vineyards of the south; likewise they draw them from *Bourgogne, Macon, Orleans.*

DEPARTEMENT DE LA SOMME.

Amiens, Abbeville, Doulens, Montdidier, Peronne.

The vine is only cultivated in nine communes in the district of *Montdidier* upon 34 hectares. The average crop 1200 hectolitres, of the worst quality. *Cagny*, a village near *Amiens*, has some vines; the produce is consumed in the town.

DE L'AISNE.

Laon, St. Quentin, Vervins, Soissons, Château Thierry.

The districts of *St. Quentin* and *Vervins* have no vines.

RED WINES.

Cussy, Bellevue, Pargnant, Craonnelle, Craonne, Jumigny, Vassogne, four leagues and a half from *Laon,* produce wines superior to all the others; they are light, delicate, sufficiently spirituous, and of an agreeable taste.

Roucy, six leagues from *Laon,* wine bearing comparison with that of *Craonne.*

Laon is situate upon a hill, and surrounded with vines. The vines on the south side are the best.

Crépsy, Bièvres, Orgeval, Mont Chalons, Vourcienne, Ployard, and *Arancy,* two or three leagues from *Laon,* produce wines of a good quality, but inferior in delicacy and spirit to those above mentioned.

Chateau Thierry produces, upon the sides of

the Marne, wines tolerably delicate, but without body or spirit.

Vailly, three leagues from *Soissons*, furnishes the best wines of the district, pleasant, but cold, without strength, and inferior to those of *Laon*. The wines of the other vineyards are all of inferior quality.

WHITE WINES.

Pargnant, *Cussy*, *Château Thierry*, and *Charly* are surrounded by vineyards, in which much white wine is made, weak in quality, but of good flavour.

NORMANDY, ET UNE PARTIE DU PERCHE.

These provinces, under the 48th and 49th degree of latitude, form five departments, *de l'Eure*, *de la Manche*, *de l'Orne*, *du Calvados*, *et de la Seine inferieure*. The first alone contains some vineyards, but of little importance. Cider is the drink of the inhabitants, amounting to 617,000 hectolitres. The Normans pur-

chase large quantities of wine from *Burgundy* and *Champagne*.

DE LA MANCHE, DE L'ORNE, DU CALVUDOS, DE LA SEINE INFERIEURE.

These departments have no other vineyards than those which grow above the village *d'Argence*, three leagues from *Caen*. They produce little wine, and that of the worst quality.

De l'Eure, named *Vexin Normand*, *Partie du Perche*, *D'ouche*, *Lieuvain*, and *Roumois*. *Evreux*, *les Andelys*, *Bernay*, *Louviers*, *Pont Audemer*.

About 1,845 hectares of vines, produce on an average 60,900 hectolitres of wine, which are consumed by the inhabitants.

The wines of this country are all, more or less, harsh, and without quality.

L'ISLE DE FRANCE ET BRIE.

These provinces form four departments, *de l'Oise*, *de la Seine*, *de Seine et Oise*, *et de*

Seine et Marne, which contain 45,200 hectares of vines, producing yearly 1,453,000 hectolitres of common wines, of which some produced from the best exposures and good plants are consumed as *vins d'ordinaire:* the greater part of inferior quality.

DE L'OISE.

Beauvais, Clermont, Senlis, Compiegne.

3500 hectares of vines produce annually 124,000 hectolitres; bad wine, which does not bear carriage.

RED WINES.

They reckon as the best those which are produced near *Clermont:* their sole merit is that of being less bad than the others.

Those of *Beauvais* are inferior, but the inhabitants find them good, and consume the whole crop. Those of *Compiegne* and *Senlis* are rough, cold, and below mediocrity.

WHITE WINES.

Mouchy St. Eloy, canton of *Liancourt*, produces a wine, which, in good years, has an agreeable flavour, and keeps a long time.

DE LA SEINE.

La Ville de Paris, St. Denis, et Sceaux.

About 4,800 hectares of vines produce, on an average, 143,000 hectolitres of wines of the worst quality, consumed by the cultivators themselves, or sold in detail for the gingettes of the environs of the capital. The merchants of Paris buy very little, and that only in time of scarcity, because of their acid taste, which the mixture of good wines imperfectly corrects, and only for a short time.

DE SEINE ET OISE.

Versailles, Corbeil, Etampes, Mantes, Pontoise, Rambouillet.

About 20,000 hectares of vines produce 672,000 hectolitres of common wines, of which 400,000 are consumed in the country; the surplus exported.

RED WINES.

Mantes sur Seine produces tolerably good *vins d'ordinaire;* amongst which, they mention with praise that *de la Côte des Célestins.*

Athis, three leagues from *Corbeil* and *Paris;* the close belonging to the Château, produces wine light and agreeable.

The other vines of this commune furnish tolerable good vins communs, but inferior.

Mons, three leagues from *Corbeil,* produces wines esteemed in the country.

Andresy, a league from *Poissy,* wines light, with little spirit, but pleasant.

Deuil and *Montmorency* make wines with body, colour, and a good taste, although coarse and with little spirit.

Argenteuil, canton de *Versailles,* two leagues from *Paris,* is surrounded by a considerable vineyard, which produces much wine of an inferior quality, and the greatest part with a disagreeable taste of the soil, and a very unpleasant smell, arising from the manure la Poudrette, (night soil.) The Vignerons, who are sure of selling the whole of their crops, care little about any thing, but the rendering the produce abundant. Some proprietors, more careful, obtain a liquor weak in quality, but not at all unpleasant.

WHITE WINES.

Mignaux, three-quarters of a league from *Versailles*, produces wines tolerably good, light, and agreeable. The author of the Almanach des Gourmands, compares them with the best *tisanes* of *Champagne*.

Andresy produces some small wine, esteemed in the country.

SEINE ET MARNE.

Melun, Coulommiers, Fontainebleau, Meaux, and *Provins*, produce, on an average, 514,000 hectolitres of wine of a low quality; of which 245,000 are consumed in the country; the rest exported.

The plants generally cultivated are *le Pineau, le Mélier, le Meunier, le Tresseau, le Saumoiseau, le Fromenton, le Rochelle, le Gamé, et le Gouais.*

RED WINES.

The district of *Fontainebleau* has some vines, the wines of which are esteemed as vins communs.

The vineyard *de la Grand Paroisse,* and some neighbouring ones, furnish wines which have a good colour, body, *un assez franc goût,* and much firmness.

Sablons and *Moret,* near *Fontainebleau,* although much inferior, may be ameliorated by mixture of good wines.

The district of *Melun* produces, in good seasons, some wines of a good colour, and tolerable flavour, but generally with little spirit.

Those of *Chartrettes, Boissise, d'Hericy, et Fericy,* are the best. Those on the side *des Vallées* are preferred. The wines of the districts of *Provins* and *Coulommiers,* are flat and grossiers The *red* is harsh and disagreeable when not mixed with the *white,* and this turns a *la graisse* quickly by itself.

Saint Girex and *d'Orly,* on the confines *de la Brie,* produce wines less bad than the others.

The district of *Meaux* makes only small wines, little coloured, dry, *verts,* cold, and spiritless, incapable of amelioration by mixture with good wines.

Lagny is surrounded by vineyards, producing only small wines.

WHITE WINES.

The vineyards produce very few: those on the side *des Vallées*, at *Chartrettes*, are tolerably good.

CHAMPAGNE.

This province, sixty-five leagues long, and forty-five broad, under the 47th, 48th, and 49th degrees of latitude, is divided into four departments, *des Ardennes*, *de la Marne*, *de l'Aube*, and *de la Haute Marne*; contains 63,600 hectares of vines, and produces, on an average, 1,768,000 hectolitres.

The wines of *Champagne* are too well known to require any eulogy. The vineyards of the departement *de la Marne* are those only which furnish the famous wine. Some *crus* of the department *de l'Aube* produce *red wines* justly esteemed; those of *Haute Marne* are less exported. The wines of the department *des Ardennes* are of inferior quality, and do not leave the country.

DES ARDENNES.

Mezieres, Rethel, Rocroz, Sedan, Vouziers.

The vine is only cultivated in the districts of *Rethel, Sedan,* and *Vouziers.* About 2500 hectares produce 80,000 hectolitres de vins communs, consumed in the country.

DE LA MARNE.

The wines are the principal riches of this department, and the object of considerable commerce with all France and foreign countries. The vineyards occupy about 20,600 hectares of land, and furnish, upon an average, 636,300 hectolitres of wines, of which 250,000 are consumed by the inhabitants. The vine is cultivated in the five districts, but it is in those of *Reims* and *Epernay* that the celebrated vineyards are found. The *white wines* particularly have contributed to this reputation, by their delicacy, their agreeable flavour, and perhaps still more, by that sparkling *mousse* which they preserve even in extreme age, and which, if not so highly esteemed by connoisseurs, is at

least most sought after by the generality of its consumers. The *red wines* are also distinguished by much fineness, delicacy, and agreeableness.

The plants most generally cultivated are, *red; les Morillons, les Pineaux, les Meuniers, et les Fromentés;* these two last kinds are met with most commonly in the vines of the Vignerons proprietors. *White; les Plants dorés et les Epinettes* alone fill the best *crus,* but the Vignerons frequently plant the *Gouais white,* which they called *Marmot,* and the fruit of which they employ only for wines for their own use. Those who cultivate vineyards in repute never sell the produce of these grapes, lest they compromise the honour of their vineyard. The *raisins, white* and *black,* are cultivated indiscriminately in the vineyards intended to furnish *white wines.* This mixture contributes to the perfection of wines of this kind, and particularly to the *mousseux.* The last resist best the frost and rains frequent at the season of the vintage; they ripen more readily, which is very advantageous when the weather is cold; but in the hot seasons the excess of ripeness makes the colouring matters susceptible of dissolution

after the first pressure, and tinge the liquor. The wines drawn from these grapes preserve better their limpidness and whiteness; they are more *corses, plus fins*, and possess more *sève*, than those made with the *white*. They have likewise more spirit, and consequently less fit to become *mousseux*. The *white raisins* on the contrary, producing light wines, which *mousse* very strongly, it results that the best wines are made with the *red* and *white* grapes, mixed in different proportions. However, there are cantons where few black grapes are found, and yet the wines are much esteemed.

In making the *white* wine, without tinge, from *black* grapes, much precaution is used; not only the ripest and soundest bunches are chosen, but also all the dry berries are picked off, and the unripe and rotten. They are placed in large baskets, which are carried on horse-back to the press, and carefully covered with a cloth, in order to weaken the action of the sun, and avoid fermentation. The operation of pressing is made with all possible celerity, and this only two or three times, as long as the liquor preserves its sweetness and clear-

ness, or until it acquires more firmness and strength, or until it takes a tinge. The produce of these first pressings give the choicest wine; those subsequent furnish the wines known in the country by the name of *vins de taille*, which are slightly coloured, of a good flavour, and more spirituous than the first. They generally in a tenth or twelfth proportion enter into the *vins mousseux*, drawn from the vineyards of the fourth class. The wines obtained from the last pressings, without being precisely *red*, are sufficiently coloured so as not to be considered as *white;* they are used advantageously to give strength and quality to the common *red* wines.

The *raisins* intended for making the *vin rosè* are gathered with the same precaution as for the *white*, and are treated in the same manner at the press; but previous to the carrying them thither, they are stripped from the branch, and pressed slightly in the vessels appropriated to this use, and remain there a sufficient time for the commencement of a fermentation, which, by dissolving the colouring particles, gives to the rest the rosy tint which is desired. Sometimes

for this purpose a liquor is used, known by the name of the *vin de Fismes;* it is drawn from elder berries, boiled with cream of tartar. A few drops of this liquor suffice to tinge with a rose colour a bottle of *white* wine, without altering its flavour or wholesomeness: the colour is more beautiful, and keeps a longer time than that obtained from wine suffered to ferment.

The high price of the *vins mousseux* comes not only from the quality of the wines chosen to make them, and the infinite pains required before they are finished, but also from the considerable losses, to which the proprietors and dealers are exposed in this kind of speculation, and the strange phænomena which determine or destroy the *qualitè mousseuse*. As to losses, the owners count in general upon fifteen or twenty bottles broken in a hundred, sometimes even thirty or forty. To this must be added, the diminution which takes place; as the wine is separated from its deposits by decanting, an operation which is performed at least twice.

The phænomena which cause or destroy the quality *mousseux* are so surprising, that they cannot be explained. The same wine

drawn the same day into bottles from the same glass house, put down in the same cellar, and placed in the same heap, mousse to such a height, and in such a division, whilst it mousses much less or not at all in another position, near such a door, or under such an air hole. Wines also, which have moussed perfectly, lose this upon the change of season. All these accidents together cause the dearness of the *vins mousseux;* they are so varied and extraordinary, that the most experienced dealers cannot foresee, nor prevent them always.

The quality of the bottles, or perhaps the degree of fire which they undergo, contribute to diminish or preserve the mousse; we are assured that this phænomenon extends even to the drinking glasses, and that in some all the fermentation is instantly lost, whilst it is preserved in others filled at the same time.

The wines intended for the mousse should be bottled in the March following the vintage; the fermentation generally begins in the month of May, and continues all the summer; it is particularly strong in June during the flowering of the vine, and in August, when the fruit

begins to ripen. At these times the greatest loss in the bursting of bottles takes place, and it is not safe to pass through a cellar without being guarded with a mask of iron wire. The workmen are severely wounded by the splinters of bottles who neglect this precaution. The fermentation diminishes in autumn, and seldom any heavy losses happen in the second year. Amongst the wines prepared for *la mousse*, there are some which take only a slight fermentation: these are called *cremans*, drive out the cork with less force, and sparkle less in the glass. Their mousse forms a scum of froth, which covers the liquor, and disperses in a few moments. They have the advantage over the *vins grand mousseux* in preserving more vinous qualities, and being less sharp. Their price is higher, as being sought for by many connoisseurs, and owing their quality only to one of the strange phænomena in the wines of Champagne, they cannot be obtained in a great quantity.

The best *red* wines are produced upon the north side of the declivities of the Marne, which are called the *Montagnes de Rheims*.

The vines, although exposed to the north and east, furnish well flavoured wines: they are divided, according to their quality, into *vins de la Montagne, de la basse Montagne, et de la Terre de Saint Thierry;* these wines are in general fit to be bottled at the end of one year; those of a good quality keep well from six to twelve years.

RED WINES.

Class 1.

Verzy, Verzenay, Mailly, Saint Basle, near *Rheims,* produce the best wines, called *de la Montagne;* they have a good colour, body, spirit, and moreover much fineness, *sève,* and *bouquet.*

Bouzy, at the extremity of the chain of hills, furnishes wines which have all the qualities of the preceding, and distinguished by their delicacy.

Le Clos de Saint Thierry, one league north-west from *Rheims,* wines which unite the colour and *bouquet* of the wines of *Burgundy* to the lightness of those of *Champagne.*

Class 2.

Hautvilliers, Mareuil, Disy, Pierry, Epernay, upon the declivities of the *Marne,* are more celebrated for *white* than *red* wine.

Taissy, Ludes, Chigny, Rilly, Villers Amand, upon the mountain, from one league to three leagues and three quarters from *Rheims,* furnish wines partaking of all the qualities of the first class.

Cumieres, near *Epernay,* upon the slopes called *de la Riviere Marne,* is reputed for *red* wines more fine and delicate than those of the mountain of *Rheims,* but less body; and so forward, that in a hot season they come so soon to their maturity as seldom to keep above three or four years.

Class 3.

Villedemange, Ecueil, Chameny, amongst the vineyards *de la Basse Montagne,* give wines of a very good quality, which keep ten or twelve years.

Saint Thierry, Irigny, Chenay, Douillion, Villefrancqueux, Hernonville, and some other

crus of that part, called the lands of *Saint Thierry*, produce *red* wines much sought after, of a deep colour, and very pleasant flavour.

Avenay, *Champillon*, and *Damery*, produce also good *red* wines, but inferior to the preceding.

Class 4.

Vertus, three leagues and a half south of *Epernay*, wines of a good colour, body, spirit, and very good flavour; not firm during the first year, but gain much by age, and keep long.

Mardeuil, *Montelon*, *Moussy*, *Vinay*, *Chaveau*, *Mancy*, two leagues from *Epernay*, give wines more delicate, more agreeable, and forward than those of *Vertus*.

Chamery and *Pargny*, two leagues from *Rheims*, furnish wines of the same kind as the preceding.

Vanteuil, *Reuil*, and *Fleury la Riviere*, two leagues and a quarter from *Epernay*, wines resembling those of *Montelon*, but lighter.

Amongst the vineyards which produce the *vins communs*, they mention those of *Châtillon*,

Romery, Vincelles, Cormoyeux, Villers, Auilly, Vandieres, Verneuil, Troissy, as giving the best.

The vineyards of *Sezanne,* and all those of the districts of *Chalons* and *Vetry sur Marne,* produce only wines of a low quality.

WHITE WINES.

Class 1.

Sillery, canton of *Verzy,* two leagues from *Rheims,* produceth the most esteemed wine. It has an amber colour and a dry taste, its characteristics; body, spirit, a charming *bouquet.* It has the property of keeping the mouth fresh, and can be drank in a large quantity without harm; it is generally served iced, *(frappè de glace.)*

Sillery itself, being in a plain, contains but few vines; they grow on the side of *Verzenay,* which is contiguous; it is there where the best wines called *Sillery* are produced. Before the revolution, the Seigneur of this domain possessed upon the declivities of *Verzenay, Mailly,* and *de Ludes,* a great extent of excellent vines,

furnishing wine of the same kind, and of equal reputation with those of *Sillery*. The most part of these has been sold to rich proprietors, who still cultivate them with the same care. The wine of *Sillery* is less sought after in France than in foreign countries; it is particularly esteemed in England.

Ay, five leagues south of *Rheims*, the first of the vineyards called *de la Riviere de Marne*, furnishes the best *vins mousseux*. They are fine, spirituous, sparkling, and have a beautiful *bouquet*, more light and more *moelleux* than those of *Sillery*. In France they are often preferred, although they have neither the colour nor the flavour, neither are they so spirituous or stomachic.

Mareuil, near *Ay*, produces wines not differing from the last, and pass, in commerce, as *vins d'Ay*.

Hautvilliers, four leagues from *Rheims*, furnished, formerly, wines which equalled or surpassed those of *Ay*; but many of the vineyards having fallen into the hands of persons who do not cultivate them with the same care, their

produce, though good, is now placed only in the second class.

Pierry, three-quarters of a league from *Epernay*, has wines little inferior to those of *Ay*; they are drier, keep a longer time, and are distinguished by a marked taste *de Pierre à fusil.*

Dezy makes wines which partake of all the qualities and character of those of *Ay.*

The wines of *Epernay* are in general inferior to those of *Ay;* however, some wines, and particularly those called *du Closet*, produce some equal in quality.

Class 2.

The vineyards of *Cramant, Avise, Oger*, and *Le Menil*, from one to three leagues from *Epernay*, are in general planted with *white* grapes, which succeed better there than red. Their wines are sweet, very fine, light, and agreeable; mixed with those of *Ay*, and others of the first class, they furnish *vins mousseux*, possessing all their qualities. This mixture is necessary in hot seasons, because the wines of the first *crus de la Marne*, being made with *black*

grapes are less apt to *mousse* than those from *white;* and these latter ensure the fermentation. The wines called *Ptysannes,* are principally found amongst these four *crus,* which are so much esteemed as aperitives, and ordered by physicians in diseases of the bladder. They are bottled at the end of the year, after the vintage. Wines of the same name are made in the vineyards of *Ay, Pierry, Mareuil,* and *Sillery;* but this *Ptysanne* has more body and spirit, is drank iced like the wines of *Sillery,* and is in high estimation.

Classes 3 and 4.

The sloping hills, well exposed to the sun, with good plants, and carefully cultivated, generally produce very good wines. The others are of an inferior quality, and must be reckoned in the fifth class.

Class 5.

Chouilly, Monthelon, Grauves, Mancy, Molins, Maugrimaud, near *Epernay, Beaumont,* and *Villers aux Nœucs,* near *Rheims,* produce wines light and agreeable, but weak, which

only last a year. When the season is very hot, the best are used in the preparation of *vins mousseux* of the third class, by adding about a tenth of *vin de taille d'Ay* or *Mareuil*, which, giving them body, makes them keep better.

The environs of *Ancerville*, *Vitry sur Marne*, and *Sézanne*, produce wines small, *secs*, *verts et plats*, which will not keep, and are all consumed in the country.

The principal commerce of *Champagne* wines is made at *Rheims*, *Avise*, and *Epernay*. This last town is advantageously placed in the midst of the vineyards, on soil favourable for good cellars ; they are hollowed in a limestone rock, are large, and well calculated for the keeping of wine. Those of M. Moët are particularly remarkable for their extent ; they form a kind of labyrinth, which requires a guide ; the walls are covered, (tapissées) to the height of six feet, with bottles artfully arranged, (400,000 bottles.) Few travellers pass without visiting them, and even sovereigns have had the curiosity of going so see them.

DE LA HAUTE MARNE.

Chaumont, Langres, Vassy.

RED WINES.

Class 1.

Aubigny, a canton of *Prauthoy,* five leagues from *Langres,* produces wines of a light red colour, much delicacy, and a very pleasant *bouquet.*

Mont Saugeon, five leagues from *Langres;* its wines keep well, and only differ from the preceding in a little less delicacy.

Class 2.

Vaux, Rivière-les, Fosses, Prautoy, and many other communes, make wines of good quality.

The vineyards of *Joinville,* four leagues from *Vassy, St. Urbin,* and some slopes of the vineyards of *Château Vilain,* of *Creancey* and *Esscy-les-Ponts* in the district of *Chaumont,* furnish a small quantity of wines, light, and agreeable; but which have neither the

value nor *bouquet* of those of the first class. The environs of *Saint Dizier* produce a great quantity of small wines; the proprietors are accused of increasing their colour by black wines and elder-berries, and archil, called brinbelles.

DE L'AUBE.

The vine occupies 30,000 hectares of land, and produces, on an average, 617,000 hectolitres; the half of which is consumed in the country. The plants generally cultivated are, *le Pineau rouge et blanc, le Fromenteau violet et blanc, le Gouais et le Gamet.*

RED WINES.

Les Riceys, composed of three hamlets, are situate in a narrow valley, three leagues from *Bar-sur-Seine,* and surrounded by slopes, which produce very good wines. The vineyards of the three are of equal reputation. The wines are brisk, very spirituous, and well flavoured, with *un joli bouquet* and much *sève;* they require to be kept two years in cask to arrive at maturity. The best slopes are *la Foret, les*

Roties Tronchoit, Boudier, Rotier, Foiseul, and *Chênepestor.*

Balnot-sur-Laigne, near the *Riceys,* produces similar wines; amongst which those of the side called *Vaux* are the best.

Avirey and *Bagneux-la-Fosse,* in the same canton, produce wines which approach near to those of *Riceys.* The most celebrated vineyard is called *Val-des-Riceys,* at *Avirey.*

The wines from these vineyards are generally sent into *Flanders, Picardy,* and *Normandy.*

Class 2.

Bar-sur-Aube, Bar-sur-Seine, Bouilly, Laine aux Bois, and *Javernan,* produce *vins d'ordinaire* very pleasant, but incapable of exportation.

Gyè, Neuville, Landreville, district of *Bar-sur-Seine,* produce a great quantity of *vins communs* and *grossiers,* of a deep colour, and bearing exportation. On the side called *Gravilliers,* at *Neuville,* the plant *Pineau* is cultivated, and produces wines little inferior to those of the *Riceys.*

Villenoxe, near *Nogent-sur-Seine,* is sur-

rounded by large vineyards, which produce much common wine.

WHITE WINES.

Riceys, already cited for *red* wine, produces *white,* much esteemed, lively, sparkling, very spirituous, and well flavoured.

Bar-sur-Aube; the wines in this district are good, though with little spirit, and keep well.

Rigny le Teron, district of *Troyes,* produces small *white* wines, tolerably good, and bearing exportation.

LORRAINE.

Under the 40th and 49th degree of latitude forms the departments *de la Meuse, des Vosges, de la Moselle, et de la Meurthe.*

LA MOSELLE.

Metz, Thionville, Sarguemines, Briey.

The plants generally cultivated are red grapes, *le gros et petit Noir, le gros et petit Pi-*

neau ; white, *l'auxerrois, le bouquet, la patte de mouche, le gros vert,* and *la grosse race.* Part of the five kinds being destroyed in 1789 by frosts, they have been replaced by coarse plants, which resist better the intemperate seasons, and produce much wine of an inferior quality.

RED WINES.

The vineyards of *Scy, Jussy, Saint Ruffine* and *Dole,* upon the sloping sides of the left bank of the *Moselle,* give the best wines, of a good colour and agreeable flavour; ripe in two years, and may be kept ten. Some communes of *Sarguemines,* produce tolerable good wines; the others are of moderate quality.

WHITE WINES.

These, for the most part, are light and agreeable, but of short duration, and do not go out the country.

DE LA MEUSE.

Bar le Duc, Commercy, Montmedy, Verdun. The plants cultivated are, *le Pineau noir*

et blanc; le Bourgnignon, l'Aubain, le vert-plant et la grosse race; the produce of the last is abundant, and of good quality. One hectare planted with the *grosse race,* can produce 200 hectolitres; the same with the *Pineau,* only 65.

RED WINES.

Bar le Duc and *Bussy la Côte* produce wines light, delicate, and very pleasant *vins d'ordinaire de premiere qualité.*

Sorgeville, Savonniere devant Bar, Ligny Naives devant Bar, Behogne, Chardanar, Varney Rambercourt, Loisey and *Anceville,* produce wines of the same kind.

St. Michel, near *Verdun,* furnishes wines esteemed equal to those of *Barr,* which keep a long time.

Creuë produces *red* wines much esteemed.

Class 2.

The vineyards *d'Apremont, Loupmont, Warneville, Lionville, Saint Julien, Champougny, Vaucourleurs, Vignot, Sampigny, St. Michel, Dampcevrin, Buxieres, Buxerules, Montsec, Vigneules,* and *Hatton Chatel,* produce wines of a good

flavour, briskness, body, and sufficiently spirited.

The country called *les Rochelles* and *les Allouveaux* produce tolerable good wine.

WHITE WINE.

Creuë produces the best *white* wines, also *Boncourt.*

LA MEURTHE.

The plants generally cultivated are the *Pineau noir et blanc, l'Ericé noir,* called also *liverdun,* and preferred here to the *Pineau, l'Ericé blanc, le gamme, le facan et la grosse race.*

RED WINES.

Thiaucourt, Pagny sous Pressy, Arnaville, Bayonville, Charrey, Essey, Villers sous Pérni, and *Wandelainville,* furnish the best wines; a good colour, delicacy, and an agreeable flavour; place them amongst wines *d'ordinaire de seconde qualité.*

Toul, Bruley, Dom Germain, Pannes, Envezin, Jaulnay, Rambercourt, Ecrouves, and *Lu-*

cey, produce wines of the same kind, but less delicate.

Bondonville, *Côtié Rôtie*, *Pixerecourt*, near *Nancy*, *Rouville* and *Neuviller*, district of *Laneville*, *Vic* and *Achain*, furnish *vins d'ordinaire* tolerably good.

WHITE WINES.

Bruley, near *Foul*, produces the best; they are pleasant, and keep a long time.

VOSGES.

Epinal, *Mirecourt*, *Neufchâteau*, *Remiremont*, *Saint Die*.

RED WINES.

The vineyards of *Charmes*, *Xaronval*, and *Ubexy*, furnish wines of an agreeable flavour.

ALSACE.

Under 47th and 78th degrees of latitude form the departments of the *Upper* and *Lower Rhin*.

The red grapes do not thrive in this province. On the contrary the white are highly esteemed; but although the wine possesses bouquet and other good qualities, it is not pleasing to those accustomed to the wines of *Burgundy* and *Champagne*, and is in greater vogue in *Germany* and *Switzerland*.

BAS RHIN.

Strasbourg, Saverne, Schelestadt, Wissembourg.

RED WINE.

Very little produced, of an inferior quality, not exported.

WHITE WINES.

Molsheim produces *white* wines called, *Finkenwein*, of excellent flavour, *sëve* and *bouquet*.

Wolxheim gives the wines, called *Riesling*, like the preceding, and equal to the *vins gentils* of the *Haut Rhin*.

Class 2.

Mutzig wines, like those of *Molsheim*, but inferior.

Neuviller and *Erndlsheim, white* wines, highly esteemed.

Imbozheim, good wines, but keep only three or four years.

Kentzheim and the *vins clairettes* of *Thiefenthal*, are praised.

HAUT RHIN.

Colmar, Altkirch, Befort, Delemont.

RED WINES.

Of inferior quality and little made.

The vineyards deserving notice are *Riquewir, Rebauville, Ammerschwir, Riensheim, Kaiserberg, du Chateau Obviller*, and a few others. *Geisbourg*, near *Kaisarbourg*.

WHITE WINES.

Guebuiller, near *Colmar; vins secs*, which have *du corps, du spiritueux, de la sève*, and a taste of nuts, called *eschgriese*.

Furcheim, near *Colmar*, wines of the same kind and quality : they are called, *brand*.

Riquewir and *Ribauville*, renowned for their wines, called *gentils*. The best wines of *Ri-*

quewin are the *Schonerburgn*, and at *Ribauville*, the *Trottacker*, and *Zahnacker*, they keep twenty years, and improve by age and carriage.

Than, near *Befort*, a wine, called *rangen*; it attacks the nerves violently, and causes paralysis.

Begholtzelt, *Rufach*, *Pfaffenheim*, *Enguisheim*, *Inguersheim*, *Mittelweyer*, *Hunnevyr*, *Katzenthal*, *Amerscheyr*, *Kaiserberg*, *Keintzheim*, *Sigolzeim*, *Babelsheim*, produce wines of a very good quality.

The wines, called *gentils*, come from a fine grape, called *riesling*, which is called *gentil raisin*, to distinguish it from the common, called *burger*. The proprietors having of late years mixed brandy with this wine, and added common wines, have much injured its reputation.

Class 2.

Rixheim and *Habsheim*, wines esteemed in the country, but inferior in quality.

VINS DE LIQUEUR.

When the season is favourable they make at *Colmar*, *Oliwiller*, *Kientzheim*, *Kaiserberg*,

and *Ammerschwir*, the *vins de paille*; so called because the grapes were originally dried on straw. They are now hung up on strings in a room, with the windows open whilst there is no danger of frost, and are visited every week in order to take away any rotten berries; they are suffered to dry until March, when the wine is made. The quantity then is about a tenth part of the juice at the time of the vintage. When kept six or eight years it resembles *Tokay;* and sells at six francs a bottle, and often higher. At *Requewir* and *Kebauville, muscat wines* are made.

BRETAGNE.

This province is under the 47th and 48th degrees of latitude.

FINISTERRE AND DES COTES DU NORD.

Finisterre cultivates no vines.

ILE ET VILAINE.

306 hectares produce 7000 hectolitres—inferior in quality, the least bad is upon the territory of *Redon*.

LOIRE INFERIEURE.

WHITE WINES.

Varades, Montrelais, and *la Chapelle,* give the best, the produce of the *Pineau.*

Valet, near *Nantes, la Chapelle-Hulin, la Haye, le Loroux, le Paleet, Maisdon, Saint Fiácre, Saint Gèreòn, Saint Herblon,* and *Riaillé,* produce wines, sweet, light, and agreeable.

This department produces much wine with a disagreeable flavour of the soil. A great quantity is sent to Paris to be mixed with the deep *red* wines: they are inferior to those of *Anjou,* and are only used for wines sold in detail. The wines of the plant, called *gros-plant,* are harsh, but make brandy.

ANJOU ET MAINE.

These provinces, under the 47th and 48th degrees of latitude, contain 45,940 hectares of vines, producing 773,000 hectolitres of *vins d'ordinaire* and *vins communs.*

MAYENNE.

590 hectares of vines, 12,000 hectolitres. Of so bad a quality, that the proprietors every year dig up their vines and replace them with apple-trees.

SARTHE.

10,350 hectares; 161,000 hectolitres of wine.

The wines are in general of a low quality. The only *crus* which produces good wine is the *Clos de Jasnieres.*

The other *crus* of any reputation are those of *Bazouges* and *Gazoufiere,* for the *red*: and for the *white,* those of *la Flotte, la Chatre, Sainte Cécile, Marçon et Château du Loir, Mareil, St. Benoist, St. George's,* and *Champagne.*

MAINE ET LOIRE.

35,000 hectares produce 600,000 hectolitres of wine; 120,000 consumed in the country, the rest exported or made into brandy and vinaigre, called *vinaigre de Saumur.*

The shores on the sides of the rivers furnish the best vineyards.

RED WINES.

These are in less estimation than the *white.*

Champignè-le-Sec, wines *corsés,* deep colour, good taste, and *tres genereux* : require four or five years keeping. *Le Clos des Cordeliers* most esteemed.

Dampierre, Varranis, Chassé, Sait Cyr-en-Bourg et Brêzé, wines of the same kind, but a little inferior to those of *Champigny.*

Le Cru Bellai, the same wines.

Saumur, wines of the same kind.

Neuillé, wines of a deep colour. The rest of the wines *communs, grossiers,* and with a bad taste of soil.

WHITE WINES.

The slopes, near *Saumur,* produce wines *corsés,* very spirited, bear transport by sea; they have *finesse, du gout,* and *un peu de bouquet,* but affect the head.

Vineyards, *les Rotissans, la Perriere, le grand et petit Morin et des Poilleux.*

Parnay, Dampierre, Souzé et Turquan-Martigné-Briant, Thouarce, Foy, Rablay, Beaulieu, Saint Luygne; Savenieres, wines of the same kind.

Class 2.

Chaintre, Varrains, Chassé, St. Cyr en Bourg, Brezé, Courchamp le Mihervé, and *Saumousset,* wines good but inferior in quality; great exportation is made to *Belgium* and *Holland.*

Class 3.

The vineyards of *Trelazé, St. Barthelemy,* and *Brain sur l'Authion,* give good wines, but inferior.

Distré, Antoigné, Bas Nueil, and *Brion,* wines sweet, agreeable, and free from taste of soil, generally sent to *Paris.*

The other wines have a disagreeable taste of soil, called *gout de tuf.*

The wines of *Anjou* are in general spirituous, and have a good effect in the mixtures with the *vins grossiers.*

TOURAINE.

Situate under the 49th degree of latitude. The wines of this province are most celebrated for their mixture with other wines.

The *red* wines have a deep colour, *beaucoup de nerf, de mordant et de corps.* The *white* are sent to *Flanders* and *Hollând,* and some to *Paris.*

INDRÉ ET LOIRÉ.

36,000 hectares, 700,000 hectolitres, 300,000 consumption in the country.

Plants, *le gros et menu pineau blanc, l'Orleans, la Malvoisie.*

RED WINES.

Class 1.

Joué, wines, called *les nobles,* good colour, body, spirituous, an agreeable flavour. *Tres franc.* They gain by age.

St. Nicholas de Bourgueil, nine leagues from *Tours.* Wines, of a deep colour, good body, and *spiritueux,* gain by keeping, and in taste and

perfume resemble the wines of *Bordeaux*, as to the *raspberry* flavour. The other *crus* give wines, high coloured, *lourds et froids*.

Class 2.

Which produces wines, called *du Cher;* of a deep colour, good flavour, body, *spiritueux* and *mordant*, good to give colour and body to weak wines, for which they are much sought after. In a good season, well chosen, they keep well, and improve, and resemble the *vins d'ordinaire du Bordelais*.

The best vineyards are at *Chisseaux, Civray, la Croix de Bléré, Ahee, et Azay sur Cher.*

Chenonceau, et Diere. Epeigné, Francueil et Veretz.

Saint Cyr sur-Loire, Saint Avertin et Balan.

Chinon, near *Tours*, vineyards of considerable size, wines of good colour, *assez corsés, spiritueux*.

Luynes et Fondettes, near *Tours, Langeais et St. Marc.*

Amboise has in its neighbourhood the vineyards *de Pocé, St. Ouen*, and *St. Denis*, which produce wines *en premiere cuvee*, less coloured,

moins corsés, but more pleasant than those of *du Cher*.

Chargey et Limeray, Mones, Souvigny et Chargé; wines light colour, but agreeable; a great quantity of *vins communs, verts, secs*, but good for mixing with other wines.

Loches, only inferior wines.

WHITE WINES.

Class 1.

Vouvray, two leagues from *Tours*; wines of good quality, sweet and *liquoreux* the first year; by age they become *spiritueux*, then *moelleux*, with a very pleasant flavour, and very *capiteux*. The *vins de choix* are above the *vins d'ordinaire*. Those of the finest quality seldom come to *Paris*, but are sent to *Holland* and *Flanders*.

Class 2.

Rochecorbon and *Vernou*, of the same kind, but inferior.

St. George, Nazelles et Norzay, Lussault

et Saint Martin le Beau, Rougny et Chancay, agreeable wines, less spirited.

Langeais, wines, *tres communs,* and subject to turn yellow.

All the *white* wines *de la Touraine,* take the name of *Vouvray,* which hurts their reputation.

ORLEANAIS, BLAISOIS, BEAUCE, UNE PARTIE DU PERCHE ET DU GÂTINAIS.

These provinces are under the 47th and 48th degrees of latitude.

EURE ET LOIRE.

The best vineyards are, *Séche Côte, le Monceau, Chavanne, Roussiere et Saint Piat, de Croiselles, Malsausseux, du Luat-Clairet, Varenne, Machelon, Champdé.*

LOIRET.

30,000 hectares of vines, 100,000 hectolitres; 25,000 consumed by the inhabitants, the rest exported under the name of *vins d'Orleans.*

RED WINES.

Class 1.

Guignes, 6 leagues from *Orleans,* wines well bodied, good colour, excellent flavour, *assez spiritueux, un bouquet prononcé.*

St. Jean de Bray, wine of good colour, body, *de la finesse,* good flavour, keeps well. *Le Clos Sainte Marie,* gives the best wine.

La Chapelle, Saint Gy, Saint Ay et Fourneaux, wines equal to the preceding.

Beaugency, Beaule et Beaulette, agreeable wines, sooner ripe, but keep well.

Mafen, wines resembing those of *Beaugency.*

Sandillon, wines of a good colour, *assez spiritueux,* good flavour, and very firm.

Saint Denis en Val, wines delicate agreeable, of good colour.

Combleuse, wines which resemble those of *Saint Jean de Bray,* but inferior in quality.

Class 2.

Saint Denis de Jargeau, en premiere cuvée, good wines *d'ordinaire.*

Jargeau, wines inferior to the preceding.

Bon et Mardié, wines tolerably pleasant, but weak.

Olivet, Saint Mesmin, Saint André et Clery, wines, high coloured, *grossiers*, harsh, and with little spirit, which comes from the vine, named *Gascon;* not pleasant to drink, but good in mixture.

Saint Privé Saint Paterne, Sarang, Gedy, Ingré, Saint Marc, Fleury Senoy, Saint Marceau, produce *vins communs* tolerably good.

The districts of *Montargis* and *Pithiviers*, *vins communs*, under the name of *vins du Gâtinais*.

The vineyards *Saint Loup, Montbarois, Auxy, Egry*, and *Bois commun*, give wines of the first quality in this country; of good colour, and though *grossiers*, their taste not unpleasant.

It is asserted, that in the time of Philip Augustus and St. Louis, the *vins du Gâtinais* were drank at the king's table; at present not even good *vin d'ordinaire* is to be found.

WHITE WINES.

Marigny and *Retrechien*, wines in great

quantity, some of which are agreeable, and keep their whiteness.

Saint Mesmin, has still some *vignes en auvernat blanc*, whence wines of good quality; but in general this vineyard has lost its reputation, because the proprietors have rooted out this plant to make room for others more productive.

Loury, and other vineyards of this district, wines of bad quality, used to make *le vinaigre d'Orleans*.

LOIR ET CHER.

28,000 hectares give 850,000 hectolitres, 140,000 consumed in the country.

PLANTS.

Red, *l'Auvernal franc, le Lignage, le Meunier, le Gros Noir;* white, *le Blancheton; l'Herbois, le Gouais.*

The vineyards *de la côte du Cher*, are entirely planted with the red vine, called *Cahors.*

Three different kinds of wines are made at *Blois; Vins Noirs, Rouges et Blancs.*

VINS NOIRS.

These wines from the *Gros Noir,* are thick and of so deep a red, that they appear black. New, their flavour is *âpre* and unpleasant, grown old, they lose their colour and vinous taste. Their merit is in their uniting with all the wines, *pale* or *white,* which require to be deeper coloured without altering their flavour.

VINS ROUGES.

Class 1.

Blois, produces wines, when new, well coloured and firm, but by age their colour diminishes, and they acquire spirit, an agreeable taste, and a little perfume.

The communes upon the *Cher,* produce wines named, *Vins du Cher.*

The best are at *Thesée* and *Monthon sur Cher;* the second at *Bouré, Montrichard, Pouille, et Chissai,* and those of *Mareuil,*

Pouillé, Angé, Faverolle, St. George, et Lusillé.

Chambon, wines similar to those of the *Grouets,* but less spirituous.

Class 2.

Onzain, upon the *Loir,* wines of a good colour, but less spirituous, and capable of being kept than those *des Grouets.*

Mer-la-Ville, and the vineyards situate on the frontier towards *Beaugency,* make wines well flavoured and spirituous, drinkable in one year, they do not keep well.

Chaumont, wines of the same kind but colder.

The district of *Vendome* contains few vineyards, and produces only *vins communs,* however of a good colour and flavour. *Pezon, Ville-Aux-Clercs,* and those of *Selles,* are named.

VINS BLANCS.

The country, called *Sologne,* produces a considerable quantity, which, in good years, have much sweetness and flavour. The most

esteemed *cru* is *Murblin. Vimeuil, Saint Claude, Moret, et Mostelivant,* were planted entirely with the *Auvernat* and *Melier,* producing *vins tres francs de gout, spiritueux,* and *vifs,* but the proprietors have rooted these up and planted the *Blancheton,* a greater bearer, but inferior in quality.

Mer la Ville, and other vineyards, *vins blancs communs,* well flavoured. The *cru Suevìes* is preferred.

Troo, Artuis et Montoire, furnish wines made into brandy.

BURGUNDY ET BEAUJOLAIS.

Burgundy, under the 46th and 47th degrees of latitude, sixty leagues in length, and thirty wide; forms three departments, *de l'Yonne, de la Cote d'Or, et de Saône et Loire.*

Le Beaujolais, under the 45th and 46th degrees of latitude, ten leagues long, eight wide.

The vineyards cover 103,000 hectares, the produce, on an average, 2,550,000 hectolitres

of wine; 700,000 are consumed in the country. The vineyards have increased very much since the revolution; many land-owners have converted into vineyards low and marshy lands, others have introduced manures, or carried new earth upon the old to increase the crop. Others have substituted young for the old plants, and even common plants for the fine. This has caused a degeneracy in the wines in the opinion of the purchaser, but notwithstanding this increase in low and common wines, the number of good vineyards have likewise increased.

The wines of *Burgundy* are ranked under three different names, distinguished by marks peculiar to each. *Vins de basse Bourgogne*, less spirituous, less *sève et bouquet* than those of the *Côte d'Or*. They are brisker, and keep for a long time, a weak portion *de l'âpreté* of the *Bourdeaux* wines. *Les vins de Haute Bourgogne*, possess all the qualities of perfect wine. In these the body does not injure the delicacy, *La Moelle* does not render them *pateux ni fades*. Their lightness does not arise from want of strength, warmth, and flavour, and

the spirit does not render them too intoxicating.

Vins de Macon, differ in having less perfume, their *moelle* is more *epaisse* and less delicate, without being *Pateusse:* they have what is termed *de la Mache;* this, however, is esteemed, and announces the presence of qualities, which develope themselves by age.

DE L'YONNE.

The vine is very old in this country, and particularly in *Auxerre;* some plants are above 100 years old. It was known when the Romans entered Gaul. History states, that in the ninety-second year of Christ, a famine determined Domitian to order the rooting up the vines, and forbid the planting new ones; 36,000 hectares produce, upon an average, 900,000 hectolitres of wine, of which 250,000 are consumed in the country.

The plants generally cultivated are, *le Pineau, black* and *white, le Tresseau, le Ron-*

çain, et le Gammé, this last is a great bearer, but spoils all the wine. It would be well if the order of Charles IX. forbidding the planting the *infame Gammé*, was revived. In the district of *Sens* and *Gorgny*, they also cultivate *le Saumoreau, le Melier, et le Gros.*

RED WINES.

Class 1.

Danemoine, near *Tonnerre;* here is situated the famous spot, called *des Olivotes;* wines of a good colour, much body, and particularly spirituous, are at the same time *fins* and *delicats.* They have also *séve*, and *bouquet.* They should be bottled after three years, and will keep a long time.

The country of *Tonnerre* has many distinguished *crus*, as those of *Pitoy, de Perriere, et des Preaux.*

Auxerre; the best vineyards are upon the mountain, called *la Grande Côte d'Auxerre;* it is covered with vines, and planted with the *Pineau Noir. Les Clos de la Chainette, et de Migrenne*, hold the first rank. The first

produces wines *genereux, fins,* and *delicats, avec un séve,* and *un bouquet.* The second wines *moins delicats,* but with more *de corps* and *de spiritueux.* They are reported to bear exportation beyond sea better than any other, and to have been frequently sent to England, and always into Italy, without suffering a change.

Class 2.

La Cuvée Clairion, produces wines possessing the qualities of those *de la Chainette.*

La Cuvée Boivin, wines comparable with those of *Migrenne.*

Les Cuvées Judas, Pied de Rat, Rosoir, et Quêtard, occupy the first rank.

Epineuil, wines little differing from those of *Tonnerre.*

Les Coteaux, called *la Poche, la Haute Perrière, le Buisson Bridenne, et Chausoin,* are particularly distinguished. Wines, of a pale colour, are made, called *Vin Gris, fins, delicats, legers,* but *capiteux.*

Irancy, a canton of *Coulange,* produces wines of a good colour, *corsés,* and *genereux.*

Palotte is distinguished. The Benedictines found so much quality in the *vin de la Palotte,* that they mixed it with the wine *de la Chainette,* to put it into a state to bear exportation.

Les Crus, called *du Paradis, de Bergere, de Vaux Chassés, et des Cailles,* are inferior to *la Palotte,* but give excellent wines.

Danemoine, has also *des Cuvees,* called *les Marguerites, et les Corbèmoreau.*

Coulanges-la-Vineuse, has still vineyards of reputation. The most esteemed is that *Du Seigneur;* the owner has kept the ancient plant, *le Franc Pineau.* Few others have followed his example, and by rooting out this vine, and substituting others more productive, have destroyed the reputation of the wines.

Class 3.

Vincelotte, near *Irancy,* wines of the same kind as those of *Irancy,* but inferior.

Auxerre again appears as furnishing wines of the *second cuvée de la Grande Cote,* and in the choice from other slopes in its district, *vins corses* and *genereux,* but less delicate than the first.

The best are the vines *du Tureau, du Montardoin, de Sainte Nitace.*

Avalon: many good wines are here produced, amongst which are distinguished those *de la Côte d'Annay, et de Rouvre et du Veau;* particularly the vineyard, called *le Champ Gachot.*

Vezelay and *Givry,* produce wines of a good quality, the best in the vineyards, called *le Clos* at *Vezeley, et la Girande a Givry.* These wines are stated to bear particularly well the passage by sea. They become sometimes thick and of a bad flavour, but suffered to rest three or four months they recover their clearness and quality.

In this class also may be reckoned the vineyards *de la Belle Fille a Jussy, St. Jacques a Joigny, du Chateau a Tronchoit, et la Veille Plante a Pontigny.*

Class 4.

Cheney, Volichere, Tronchoil, Molosme, near *Tonnerre,* and some other vineyards, give good wines.

Cravant, canton of *Vermanton,* wines of deep colour, *du corps et du fort bon goût.*

Jussy, wines of the kind of *Coulanges, la cote-de-la belle fille.*

Vermanton, wines light, agreeable, and soon ripe. The vineyards *de Bertry, la Vaux Moine, Naudigion, les Plantes Hautes et la grande côte,* bear the highest reputation.

Joigny, the wines are light, delicate, and very pleasant, but are accused of attacking quickly the head. *La Côte Saint Jacques,* those of *Migraine,* and *St. Michel,* are the best.

Saint Bris, the vineyards called *la Poire, les Chaussans, la Chaise, les Perprauts, et la Voie Blanche et Blamoy,* furnish wines of a good colour, *corsés,* and of a good flavour.

Arcy sur Cure en premiere Cuvée, wines like those of *Coulanges,* and near in quality.

Pontigny, three leagues from *Auxerre;* the produce in general is only *vins communs,* but one vine, called *la Veille Plante,* furnishes wine which unites *la Séve* and *le Bouquet du Bordeaux,* with the other qualities of the *Burgundy.*

Végimnes, Juney, Saint Martin, Commissay, and some other vineyards, give wines of a good colour, good flavour, and very firm.

Ville Neuve sur Yonne, Saint Julien du Sault, and many communes of *Joigny,* produce good wines, which when well chosen, and in a good season, keep well and improve.

Paron, near *Sens,* has the only vineyard of any reputation.

Veron, produces wines of a good colour and soon ripe. The other wines are *grossiers,* more or less common, and are only sent to *Paris.*

WHITE WINES.

Class 1.

Tonnerre, les Cotes de Vaumorillon et des Grisées, give wines full of body, *de finesse,* and *de spiritueux.*

Chablis, four leagus from *Auxerre,* produces wines much esteemed, the best of which are ranked amongst the second in the kingdom.

Above all other wines they keep their transparent whiteness. They are spirited without

being heady, have *du corps de la finesse, et un parfum.* The *cuvees* most in request are,

1. *Le Clos,* this wine, strong in spirit, is a little harsh the first year, but becomes very agreeable, and keeps well.

2. *Les Cuvees de Valmur et de Grenolles;* these wines have more sweetness and delicacy than those of *le Clos,* but having lost the quality, called *moustille,* they are less spirited, and do not keep.

3. *Vaudesir, Bougueraux, et Mont de Milieu,* give wines very fine, and of the most perfect transparency. In order to come to their highest degree of quality, these wines should be kept two years in cask, and one in bottles; they will keep many years.

Class 2.

Many vineyards of the canton of *Chablis* produced wines which differ little from those above, viz. *la Cote Delchet, la Fourchaume, Part des Cotes de Tröene, de Vaucompin, de Blanchot et de Fontenay.*

Tonnerre has some *crus,* which may figure here. *Les Charloups, les Bridaines, les Bou-*

toirs, et la Maison Rouge. These wines are sparkling and agreeable, preserve a long time the *moustille,* and become *spiritueux* by age, and always *finissent bien.*

Chablis; the second *cuvees* of this vineyard, amongst which are distinguished *le Chapelot, Vauvilion, part de Bouguereau et de la Preusse, Vaulovent Vossegros, le bas du Clos,* &c. give agreeable wines when not mixed with those of the lowest *crus.*

Champs and *St. Bris,* give good wines, particularly *les Cuvees de la Poire, de Blamoy, de la Voie Blanche, et des Chaussans,* these take an amber colour by age.

Class 3.

Vivier, Béra et Hey, agreeable *vins d'ordinaire.*

Rossy, Serigny, Tissey, Vegannes, Bernoûd Die, Tanlay, &c. furnishes wines of good flavour, which keep well.

Milly, Maligny, Poinchy, Villy, Chiche, Ligny Chatel, Poily, Chemilly, Courgy, &c. furnish *vins d'ordinaire* and *vins communs,* of which some are good.

COTE D'OR.

This department owes its name to the chain of little *montagnes* which reach from *Dijon*, through *Nuits*, *Beaune*, and *Châlons sur Saône*, to *Macon*, called *Côte d'Or*, on account of the richness of their produce. Between *Dijon* and *Châlons*, and in the districts of *Beaune* and *Dijon*, the wines, called *les vins fins de Haute Bourgogne*, are produced. In good seasons these wines unite all the qualities of perfect wine. They want no mixture nor preparation to reach the highest degree of perfection. The operations, which in other countries are called *soins, qui aident la Qualité*, are hurtful to the wines of the *Côte d'Or*. They have their peculiar *bouquet*, which is not brought out under three or four years. The introduction of *Aromatics*, or other wines, changes them. Even the mixture of two wines of the first class destroys the *bouquet*, and reduces them to the second class, and even to the third. The *red* wines join to a beautiful colour much perfume and a delicious tase, they are at the same time

corsés, fins, delicats, et spiritueux, without being too heady. The *white* possess the same qualities, they are *moelleux*, and grown old of an amber colour.

25,000 hectares in the department of the *Cote d'Or*, and 10,000 in the district of *Châlons sur Saône*, together 35,000, produce 800,000 hectolitres. The inhabitants consume 320,000, the rest exported.

The plants in cultivation are, *red grapes*, *le Noirien et le Pineau*, which last alone grows in the vineyards, which produce the finest wines.

Le Gibaudot, le Melon noir. et le Gammé, which produce the *vins d'ordinaire* and *vins communs*.

The *white* are *le Chaudenay*, which makes the best wines.

Le Melon blanc, Le Narbonne ou Chasselas et le Gammé, as in *red*, this last produces only inferior wines ;

The vineyards are considered in the country as divided into three *Cotes ; la Cote de Nuits*, comprising all the vineyards in the canton of *Nuits*, and some of the district of *Dijon*, *La Cote de Beaume*, comprising all the district of

Beaune, with the exception of the canton of *Nuits*; lastly, *la Côte Chalonnaise*, containing all the vineyards of the district of *Châlons sur Saône*.

RED WINES.

Class 1.

The *crus* forming this first class are, excepting *le Chambertin*, situated in the canton of *Nuits*, three leagues north-west from *Beaune*; they are ranked in the following order.

La Romanée, Conti, Territoire de Vosne, three quarters of a league from *Nuits*, four leagues from *Dijon*; the wine is remarkable for its fine colour, *son arôme, spiritueux, sa delicatesse, et la finesse de son goût delicieux*.

The real wine is seldom procurable, as the vineyard consists of only one hundred and seventy-two *ares* of ground, producing on an average, not more than ten or twelve pieces, or *demi queues*.

Le Chambertin, two leagues and a half from *Dijon*, occupies twenty-five hectares, and pro-

duces yearly from 130 to 150 pieces of excellent wine, which joins to a fine colour, much *séve* and *moelleux*, *de la finesse*, *un goût parfait*, *et le bouquet* most sweet.

Le Richebourg, *Territoire de Vosne*, differs from the *Romanée Conti*, in being a little more coloured, less *fin* and *delicat*, it is distinguished by a great deal of *séve* and *bouquet*.

Le Clos Vougeot, three leagues from *Dijon*, produces wines very like the preceding, but more *spiritueux*. The products of different parts of this *clos* vary in quality. The higher parts give a wine, *très fin et très delicat*, the low, and those which border upon the road, a much inferior.

La Romanée de Saint Vivant ; so called as having belonged to a convent of that name, furnishes wines of the same kind as that of the *Romanée de Conti*, but inferior in quality.

La Tâche, its wines are nearly similar to the preceding, perhaps superior, and moreover can be kept a long time.

Le Saint Georges, at *Nuits ;* its wine much like the *Chamberlin*. It is, however, inferior in quality ; it has more colour, flavour, body, and

even *moelleux*, than those I have cited, but they are preferred for their *finesse* and *delicatesse*.

Corton d'Aloxe, canton of *Beaune*, its wine is of the same kind as that of *St. Georges;* it has a little more *de moelleux*, but less *agrement;* it is very high coloured, *corsé*, and strong, and keeps a long time, and bears a sea voyage well, acquiring by age much *séve* and *bouquet*.

Besides these *crus* celebrated, there are other vineyards whose wines approach the quality of the above: namely, *le Clos de Premeau, Le Porets*, at *Nuits; le Musigny, les Bonnes Mares, et les Veroilles, Chambolle: le Clos du Tart, et le Clos-à-la-Roche a Morey, le Clos Morjot et la Matroie, le Clos Saint Jean, a Chassagne, la Perriere a Fixin;* these being little known sell for less, although comparable in quality.

The wines which bear exportation by sea, the best are *le Corton, le Chambertin, le Saint Georges*, and *la Perriere*, when produced in a good season.

Class 2.

After those above mentioned comes *Vosne*, three leagues from *Nuits*, the wines of this vineyard are in general the finest and most delicate *de la Cote Nuitonne*. The *premieres Cuvees* are those called *Echojeaux et la Grande Rue*. They follow immediately those of*la Tache et Romanee St. Vivant*.

Nuits, three leagues north of *Beaune;* after the *Clos de St. Georges*, all the wines of the *premieres cuvees* of *Nuits*, are of equal merit, and in commerce go under the name of *vins de Nuits, de premiere qualite*. They cannot be drank until the third or fourth year, but support well carriage by land or sea.

Premau, near *Nuits*, already mentioned, has moreover some wines which rank with those of *les premieres cuvees* of *Nuits*.

Chambolle, a league from *Nuits*. This vineyard is surnamed the *Volnay de la Cote de Nuits*. Its wines have a little more *corps* and *spritueux* than *le Volnay*, and keep better.

Volnay, half a league south-west from *Beaune,* produces *le plus fin,* and most agreeable wine *de la cote de Beaune,* and even of all France. It has moreover *de la séve* and *un charmant bouquet. Les Crus* most distinguished are *les Caillerets, les Champans, la Chapelle,* and *Chevrey.*

Pomard, three-fourths of a league from *Beaune;* the quality of its wines differ little from those of the preceding, only they have more colour and body. *Le Clos de la Comarenne, la Vigne,* called *la Rugien,* and that *des Epeneaux,* are the best.

Beaune, the grounds around this town furnishes the most wines, both of the first and second quality, they differ little from the *Volnay* and *Pomard,* some even rival the best of these vineyards. The wines of *la Cote de Beaune,* have the reputation of being the most *Francs de Gout* of all *Burgundy.* The *crus* most in repute are *les Grêves, les Feves, le Clos de Mouches, le Clos du Roy et les Cros.*

Morey, a league and a half from *Nuits;* the wines of this commune are not very inferior to a great part of those of *Nuits,* some

are superior, as before cited. *Le Clos de Tart, le Clos à la Roche.*

Savigny, near *Beaune;* in this very extensive vineyard much wine is produced, the major part of the third and fourth classes.

There are some *coteaux privilegiés* whose products are little inferior to the *premieres Cuvees* of *Beaune:* as *la Dominode, les Vorgelesses, les Marconney et les Jarrons.*

Meursault produces in its vineyards *les Santenots et les Petures,* wines like those of *les Caillerets,* but with more body, and keep better.

The wine, called *les Cras,* have all the fine qualities of those of *Volnay.*

Class 3.

Gevrey, two leagues from *Dijon,* or *la Côte de Nuits,* its *crus,* the most esteemed after those of *Chambertin,* are *St. Jacques, de la Chapelle, des Veroilles et des Mazey.* They approach those of *Nuits* in quality.

Chassagne, wines agreeable and *fins,* but their taste less *franc.* Some *crus privilegiés*

produce wines scarce inferior to those of the first class. Such as *le Morjot*, and particularly its *clos et la Maltroie, et le Clos St. Jean.*

Aloxe, a league from *Beaune*, wines *corses, fins, spiritueux*, and with some bouquet. The best vineyards are *les Pougets, la Charlemagne, et les Bressantes;* they are little inferior to the *vin de Corton.*

Savigny, near *Beaune*, furnishes wines which are of the kind and quality of the second *cuvees* of *Beaune*; also *vins d'ordinaire*, of the first quality, are made, but they do not keep.

Blagny, upon the territory of *Puligny*, gives wines *fins*, and of good quality.

Santenay, canton of *Nolay*, near *Beaune*. This vineyard produceth wines of good flavour which keep a long time. *Les Cuvees*, called *les Gravieres et le Clos de Tavanne*, close the list of *vins fins;* they resemble the second *cuvées* of *Beaune, Pomard*, and *Volnay.*

Chenove, near *Dijon*, the *crus* which can appear in this class, are *le Clos du Roi et le Chapitre;* their wines have a good flavour, very firm, and acquire by age much quality and a pleasant *bouquet.*

The wines, called *de Seconde Cuvée*, produced upon the lands of *Vosne, de Nuits, de Volnay, de Pomard, de Beaune, de Chambolle, et de Morey*, ought to appear in this class as wines *demi fins*. The same vineyards also furnish *vins d'ordinaire de premiere* and *de seconde* quality, which are often sent out as *vins fins*, in the countries where those *des premieres cuvées* are not properly appreciated.

Class 4.

Mercurey, canton of *Touches*. Under the *vins de Mercurey*, are included *les vins de Touches, d'Estroy, et du Bourgneuf;* they are distinguished amongst the wines *de la Cote Chalonnaise*, by their pleasant flavour, lightness, and perfume; they are the most *Franc de gout* of all this *côte*, and keep a long time. The best are the most esteemed amongst the *vins d'ordinaire* of the first quality. All the wines of the *Cote Chalonnaise* have little of the *moelleux*, but a dry flavour, which distinguishes them from those of *Beaune*, under which name they often appear in commerce.

Givry, two leagues from *Châlons*, has *des*

Crus privilégiés, superior to the first *cuvees* of *Mercurey,* viz. *Les Boichevaux, le Clos Salomon, le Cellier, la Baraude et les Vins Rouges;* the wines are *tres corsés, spiritueux et de bon gout.* The other *crus* furnish some *vins d'ordinaire, de premiere qualitè,* and many others of the second and third.

The territory of *Dijon* contains some esteemed vineyards. In the first rank are those of *Marcs d'Or,* as *vins d'ordinaire de premiere qualitè. Le Cru les Ponneaux,* wines like the above, but inferior in quality.

Monthelie, canton of *Meursault sur la Cote de Beaune.* This vineyard has some slopes which produce wines of the kind and quality as the second *cuvées* of *Volnay;* amongst the others many good *vins d'ordinaire* of the first and second quality are found.

Meursault, the wines of this *Finagè,* called *Passetous Grains*,* are sound, *tres corsés,* and fit to re-establish weakened wines. When old, three or four years in the cask, and some months in bottles, they are very good as *vins*

* The wines made from the *Noirien et Gammè,* mixed in various proportions, are so called.

d'ordinaire, some of the first, some of the second quality.

Fixin, Fixey, et Brochon, district of *Dijon,* produce very good wines *d'ordinaire,* for the most part rather of the first than second quality.

La Perriere, produces *vins, fins, corsés,* and *tres solides.*

Saint Martin, near *Châlons;* the wines are *corsés,* and keep long. They are deteriorated by introducing bad plants. *Les Chassieres,* wines *d'ordinaire de premiere qualité.*

Pully, three leagues from *Chalons,* wines *d'ordinaire de premiere* quality.

Monbogre, two leagues from *Chalons;* wines of a deep colour, which gain much by age. Their merit is their strengthening weak wines, and from this they are called *les Medicins de la Côte Chalonnaise.*

Class 5.

The wines composing this class are, 1. The second, third, and fourth *cuvées* of all the four first classes. 2. All vineyards which only give *vins d'ordinaire* inferior to those cited.

Montagny, Chenove, Buxey, Saint Vallerin,

et Saules, are known as the *Vignobles de la Côte de Buxey*.

Jambles, canton *de Givry, St. Jean de Vaux, et Saint Marc*, produce much common wine, high-coloured and of good body; but without spirit, and harsh and coarse.

The vineyards of the district *de Châtillon sur Seine*, only produce *des vins communs ; Semur, des vins d'ordinaire*, of the second and third quality, amongst which those of *Flavigny* are quoted as good.

WHITE WINES.

Class 1.

Puligny, canton of *Nolay*. Upon this land the *Mont Rachet* is situated, producing the superior wines, called, under three denominations, according to their excellence, *le Vin de Mont Rachet aîné, le Chevalier Mont Rachet, le Batard Mont Rachet*. The first is a perfect wine, uniting all qualities, the others partake of these, but not in the same degrees.

Class 2.

Meursault, produces wines of great repute,

and often sold for the *Mont Rachet*. The *Coteau la Perriére*, is renowned. The vineyards *la Combette, la Goutte d'Or, la Genevriére, et les Charmes*, produce wines of the same kind.

Class 3.

The vineyard *Rougeot*, and many others of *Meursault*, give wines, called *de premiere cuvée*, which only differ by slight shades.

The farm of *Blagny*, upon the territory of *Puligny*, gives wines which sell as high as the *premieres cuvées* of *Meursault*.

Note.—The *white wines* of *Haute Bourgogne*, are fit to be bottled at the end of a year or eighteen months. As they grow old, they take an amber colour, without altering their quality or clearness. From this colour the *Goutte d'Or* of *Meursault* is named. When bottled they become thick and troubled, but suffered to rest, they recover their clearness, *bouquet*, and good flavour.

Class 4.

The second *cuvées* of *Meursault*, amongst which *la Barre* is distinguished.

Class 5.

The third *cuvées* of *Meursault* take the first rank.

Montagny, Chenove, Buxy, Saint Vallenu, et Saules, furnish light, sparkling, well-flavoured wines, which keep a long time their *liqueur,* and if bottled in March, *mousse* like *Champagne.*

Bougeron, canton *de Chagny;* wines nearly similar to the third *cuvées* of *Meursault.*

Givry, in the part of its vineyards, called *le Champ Poureau,* a like wine, but less light and spirituous. The other vineyards produce *vins communs,* drunk in the *Cabarets* of the country, or mixed with inferior red wines.

The vessels in use are the *demi queues,* containing 30 *veltes,* or 228 *litres.* The wine is sold by the *queue.* For the *vins fins,* quarters of a *queue,* called *feulliettes,* 15 *veltes,* 114 *litres; les demiqueues* of *Chalons,* contain only 29 *veltes,* 220 *litres.*

1 DEPARTMENT DE SAÔNE ET LOIRE.

2 THE PART OF DEPARTMENT OF THE RHONE, CALLED BEAUJOLAIS.

These districts have 32,000 hectares of vines, producing 850,000 hectolitres; 140,000 consumed by the inhabitants.

The wines of the *Maconnais* and *Beaujolais*, are known in commerce by the name of *Vins de Macon*. They are rather good *vins d'ordinaire* than fine. The plants in general cultivated are in *red, le Bourguignon*, producing the best wines; *les Chanay*, excellent, but a small bearer, and *la Bronde;* in *white, le Chardonnay*, whence the good wine of *Pouilly, le Bourgignon, et lé Gammé*, from which few *white* wines are made, but it is mixed with *red* grapes to form more delicate wines.

VINS ROUGES.

Class 1.

Le Moulin à Vent, Cru du Hameau de To-

rins ; its wines the finest and most delicate in the country.

The other *crus* of *Torins* produce wines of the same kind, and, with small differences, of the same quality; particularly *les Carquelines, et la Laborie.* They may be bottled in eighteen months.

Chenas, adjoining *Tourins,* wines of a good colour, more *corsés et spiritueux* than the preceding. The wines of the hamlets *de la Rochelle, des Vrillats, de la Tour du Bief, des Michelous, des Michots, du Bief, et de la Cave,* are distinguished.

The wines of *Torins* are finer and riper than those of *Chenas,* which have more body. The mixture of the two which spoils the wines of other vineyards, forms with these a perfect wine. They will keep ten years.

Class 2.

Fleury, good wines, light, fine, delicate, *du Bouquet, séve et gout* most agreeable. Those of the *Hameaux de Mœuriers, du Vivier, des Garans, des Charmilles, de Poncier, des Deduits et de la Chapelle des Bois,* are fine wines of the third

class. *Les Chafongeons, le Bourg, les Raclées, Grandprè, les Labourons, et Arpayé,* vins d'ordinaire de premiere qualité.

La Chapelle-Guinchey, wines light, *spiritueux,* and agreeable. The best are produced on the Hameaux *les Bocarts, Deschamps, les Gandelins, Jean-Lorons, les Daroux, et les Blémonts.*

Romanèche, besides the *Moulin-á-Vent, et Torins,* contains other *crus* of like qualities, but less delicate. Les Hameaux *de la Pierre, des Gimarets, de Brennet, des Pérelles, des Maison Neuves, des Guillattes, de la Riviere et des Fargets.*

Class 3.

Lancié, produces wines like those of *Fleury,* in the Hameaux, called *Châteaux Gaillard, la Mere Latière, le Moulin Mézia et les Peloux Brouilly,* wines little inferior to those of *Chénas,* particularly on the Hameaux of *Lironde.*

Odenas et Saint-Lager, canton *de Belleville,* make wines of good colour, body, and spirit. The most esteemed grow upon the hill of *Brouilly.* Les Hameaux *de Pierreux,* give wines little inferior to those of *Brouilly.*

Jullienas, canton of *Beaujeu,* three leagues from *Mâcon,* wines coloured, *corsés, spiritueux,* and very firm; they gain by age. The best in the Hameaux *les Mouilles, le Bourg, le Bois-de-la-Salle et Rizières.*

Cheroublés, wines *corsés, spiritueux, tres solides.*

Morgon, upon the mountain *du Pic, en premiere cuvée,* wines *corsés, spiritueux, et bon gout.*

Saint-Etienne-la-Varenne, canton *de Belleville, en première cuvée:* wines full of body and spirit. They prefer the Hameaux *la Carat, Néty, les Daroux, la Carelle et le Belouzard.*

Juilly et Emeringe, canton *de Beaujeu,* wines little differing from those of *Jullienas.*

Duvayé, wines high coloured, *corsés et durs* the first years, after five or six they improve and become good wines *d'ordinaire,* particularly those of the Hameaux *du Bourg.*

Class 4.

The territory of *Chassagne* produces wines of several kinds. Those of the *clos* are like those *Jullienas,* and are more firm; they keep

in cask twelve or fifteen years, and in bottles twenty-five or thirty years.

Villiers, Regnier, Lantegnier Quinçie, Marchand, Durette et les Etoux, Cercié, le haut de St. Jean-Dardieres, les Hameaux de Pizay de Jasseron, de Vadoux et les Hauts de Belleville, furnish wines light and agreeable, which may be drunk the second year.

Montmélas Saint Forlin, produces *en premiere cuvée* wines light, which keep well.

Charentay, canton of *Belleville;* the wines of the Hameaux *de Vurils, des Chênes, de Monternat, des Combes et de Garanche,* have *du corps, assez de spiritueux, et un bon gout.*

Charnay near *Mâcon, et Prissé,* give wines well coloured and firm, which must be kept four years before being bottled.

At *Charnay,* those of the Hameaux *de Franclieu et de Levigny,* at *Prissé la Côte de Cologne.*

Vaurenard, canton *de Beaujeu,* wines partaking of the quality of those *Jullienas.*

Saint Amour, agreeable wines, particularly those near the church and the Hameaux *de la Ville et de la Salle.*

Chevagny, Chasnes, Laines et Saint Verand, produce wines *corsés et de bon gout* as *vins d'ordinaire. La Côte de Creuse-Noire* gives the best wine.

Lochè, Vinelles, Hurigny, Sancé, Sénece, et Saint-Jean-de-Prêche, near *Mâcon, Saint Gengoux-le-Royal; Blacé, Saint Julien, Sâle, Denicé et Lacenas, vins communs* tolerably good.

Bussieres, Domange, Saint Fortain, Azé, Pierreclod, Verdze, Ige, St. Gengoux-de-Chissey, Clessé, Viré, Lezé, and *Péronne,* district of *Macon,* produce only *vins communs,* but good and keep well.

The lands of *Tournus, Lacrost, Grattay, Boyet, Plottes, Ozenay, Le Villars, Lugny, Crusille,* &c. furnish only *vins communs, grossiers et peu spiritueux.*

The vineyards of *Autun, Charolles, et Louhans,* only produce *vins grossiers.*

WHITE WINES.

Class 1.

Pouilly, two leagues from *Macon.* These wines are much esteemed, and appear with

credit in the third class of wines. They are *moelleux, fins, corsés, agreables,* and have *du bouquet.* They are accused, with reason, of being too *fumeux.*

Fuissey, wines like the preceding, but less *spiritueux.*

Class 2.

Cheintré produces wines possessing *de la douceur, du corps et un gout,* very pleasant.

Solutrée, wines more *secs* than those of *Pouilly.*

Davayé, wines more *moelleux* than the preceding, but with less spirit.

Class 3.

Vergisson, wines of the kind of those of *Solutrée,* inferior in quality, and subject to a yellow tinge.

Vinzelles, Loché, et Charnay, wines of the same kind as *Cheintré,* but inferior in quality.

Les Certaux, Saint Verand, Pierreclod, Bussieres, Saint Martin, produce wines *de bon gout;* other vineyards, *vins communs,* which are mixed with the red when too much co-

loured and *durs*, to give more lightness and flavour.

The vessels in use are called *pieces*, and contain 28 *veltes*, or 213 *litres*. The wine sells *a la botte*, composed of two *pieces*.

FRANCHE COMTE.

This province is situated under the 46th and 47th degrees of latitude.

Vineyards 36,000 hectares, produce 770,000 hectolitres.

DEPARTEMENT DE LA HAUTE SAONE.

Vesoul, Gray, Lure.

Ray, seven leagues from *Gray*, produces the best wines, delicate, keep long, and acquire quality and *bouquet*.

The vineyards of *Charicy, Navenne, et Quincey*, in the district of *Vesoul, Gy et Champlitte-le Chateau* in that of *Gray*, in the first *cuvée*, give wines of a good colour, body, and taste, and which keep well.

DEPARTEMENT DU DUOBS.

Besançon, Pontarlier, Beaume les Dames, Montbelliard.

RED WINES.

Besançon, les Trois Chalets, et les Emingaux, wines of a good colour and body, which become pleasant after three or four years.

Byans, Mouthier, Lombard, Leisle, et Larans, wines of the same kind, but little inferior.

Jallerange, Pouilly les Vignes, Beurre, Chatillon le Duc, Chouzelot, et Pointvilliers, vins d'ordinaire, of good quality.

WHITE WINES.

Milerey, district of *Besançon,* wines *mousseux,* like the second quality of *Arbois.*

DEPARTEMENT DU JURA.

Louis le Saulnier, Dôle, Poligny, St. Claude.

RED WINES.

Class 1.

Salins, four leagues from *Poligny,* wines, light red, very fine, agreeable and spirituous.

Les Arsurs, Marnoz, Aig-le Pierre, Arbois, wines like the preceding.

Class 2.

Voiteur, Menetru, Blandars, near *Louis le Saulnier,* and the slopes between *Voiteur* and *Poligny,* wines, light, delicate, and pleasant.

Saint Lothair, near *Poligny,* wines esteemed for body and firmness.

Gerange et Saint Laurent, wines of a good quality.

Poligny, wines justly esteemed.

WHITE WINES.

Château Châlons, wines which formerly, after twenty years keeping, were equal to the most celebrated. The abbey being destroyed, and the vineyard sold in portions, the wines have degenerated from want of the same care. They are still very excellent.

Arbois, very superior wines; new, they are sweet, sparkle, and froth, like *Champagne;* old, they resemble the ancient wine of *Château Châlons.*

Pupillin, near *Arbois,* wines of the same

quality, and sold as *vins d'Arbois.* These wines, with proper management, would hold the highest rank.

Class 2.

L'Etoile et Quintignil, wines a little inferior to those of *Arbois;* preferred for common use as less intoxicating.

Montigny, wines of the same kind.

BRESSY, BUGEY ET PAYS DE GEX.

Situate under 45 and 46 degrees of latitude. 18,000 hectares, 300,000 hectolitres.

RED WINES.

Seyssel, wines of a good colour and pleasant taste.

Champagne, Machurat, Talissieux, Culoz, Anglefort, Grorleé, Saint Benoît, wines a little inferior.

The communes *Saint Rambert, Torcieux,*

&c. of the same district, wines *d'ordinaire* of the third quality.

Montmerle, Thrissey, Montagneux, district of *Trevoux,* common wines, which keep well.

WHITE WINES.

Seyssel, wines of good quality, from a vine called *Roussette.* The fruit is left on the vine until it begins to rot; the wine is sweet for a long time, and froths like *Champagne.*

Pont de Verle, and several vineyards, produce wines weak, but of an agreeable flavour.

POITOU ET SAINTONGE.

46th degree of latitude; 16th, 17th, 18th of longitude.

LA VENDEE.

The whole produce is consumed in the country.

Lucon, Fay Moreau, Loge Fougerouse, Sigournay, les Herbiers, Talmont, produce red

and white wines, tolerably good, as *vins d'ordinaire* of the third quality.

DEPARTMENT DES DEUX SÉVRES.

Niort, Bressuire, Melle, Parthenay.

RED WINES.

Mont en Saint-Martin-de-Sauzaire et Bouillé Loretz, Rochenard, La Foye-Mongeault, Airvault, wines of a good colour and taste; the rest are high-coloured, flat, and with *un mauvais gout de Terroir.*

The white wines are made into brandy.

DEPARTEMENT DE LA VIENNE.

Poitiers, Châtellerault, Civray, Loudun, Montmorillon.

RED WINES.

Champigny, Saint Georges-les-Bailleraux, Couture, Jaulnais, Dissais, in the district of *Poitiers,* wines of a good colour, spirituous, and good flavour; kept in cask four or five years, and then bottled, become good wines *d'ordinaire* of the second quality.

Chavigny, Saint-Martin-la-Riviere, et Villemort, district of *Montmorillon, Saint Romain et Vaux,* near *Châtellerault,* wines esteemed in the country. *Neuville et Mirabeau,* inferior wines.

WHITE WINES.

The vineyards of *Loudun* and *Troismoutiers,* wines spirituous and tolerably good; great part generally made into brandy.

BERRY, NIVERNAIS, BOURBONNAIS.

53,000 hectares, 1,110,000 hectolitres.

DEPARTEMENT DE L'INDRE.

Châteauroux, Issondun, le Blanc, la Châtre.

The vineyards of *Vie-la-Moustiere,* of *Veuil, et Latour-du-Breuil,* district of *Châteauroux, Concremiers, Saint Hilaire,* near *le Blanc,* produce red wines tolerably good.

Chabris et Reuilly, district of *Issondon,* white wines of a pleasant flavour.

DEPARTEMENT DU CHER.

Bourges, Saint Amand, Sancerre.

RED WINES.

Chavignole, near *Sancerre,* light-coloured wines, spirituous, of a very pleasant taste, comparable to the second class of *Joigny.*

Sancerre, surrounded by vineyards; produce of good colour, spirituous, good flavour.

The districts of *Bourges et St. Amand* have several spots planted with the *Pineau;* wines good, particularly *Vasselay et Fusey,* near *Bourges.*

WHITE WINES.

Sancerre produces the best in the vineyards *Chavignole et Saint-Satur;* new they are sweet and of an agreeable sharpness, *(Pointe)* called *Moustille;* old, their whiteness remains. In a good season they are equal to the first quality of *St. Bris.*

DEPARTEMENT DE LA NIEVRE.

Nevers, Château Chinon, Clamecy, Cosne.

RED WINE.

Poully sur Loire, a small quantity, of a good flavour, and spirituous.

WHITE WINES.

Pouilly sur Loire, wines with body, spirit, and a slight perfume of the *Pierre à fusil,* particularly the vineyard *Laprée.*

The other vineyards produce wines of the same kind; known in *Commerce* by the name of *vins de Pouilly,* though inferior.

DEPARTEMENT DE L'ALLIER.

Moulins, Gannat, La palisse, Mont Luçon.

RED WINES.

The wines of this district have no reputation, and are drinkable only by being mixed with better wines, except some vineyards of *Garenne du Sel,* which are wines *d'ordinaire* of the second or third quality.

WHITE WINES.

Saint Pourçain et La Chaise, district of *Gannat,* produce the best, without spirit, but of a good flavour, and are esteemed for mixing with red wines too high coloured.

Some vineyards of the communes *Creuzur-le-Vieux et Creuzur-le-Neuf,* wines like the preceding, *vins d'ordinaire* third quality.

AUNIS, SAINTTONGE, ANGOUMOIS.

45 and 46 degrees latitude.

The wines of these provinces are little used for the table, but made into brandy.

DEPARTEMENT DE LA CHARENTE INFERIEURE.

Wines in general inferior; those on the right bank of the *Charente* alone have any merit as *vins d'ordinaire* of the third quality.

RED WINES.

Saint Romain, Saujon, le Gûa, wines of deep colour, body, and spirit, and a good flavour.

Saintes, wines less coloured, and of more agreeable flavour, particularly *Chaniers.*

Saint Jean d'Angely, wines like the preceding.

Marennes, St. Juste, inferior, high coloured.

La Rochelle, bad, with a disagreeable taste of earth; except *Chauche,* a wine so called from the plant.

L'Isle d'Oleron, wines with the same bad taste of soil.

L'Isle de Re, wines similar or inferior to the preceding.

L'Isle d'Aix, wines rather better.

WHITE WINES.

Surgeres, five leagues from *Rochefort,* wines spirituous and good flavour.

Some vineyards *de Saintes et Saint Jean d'Angely,* wines of same quality.

DEPARTEMENT DE LA CHARENTE.

Angouleme, Barbezieux, Cognac, Confolens, Ruffee.

The wines of this department have no repute for the table; but in return they furnish the best brandy in Europe, under the name of *Eaux de Vie de Cognac.* The fruit which produces this liquor is called *la Folle Blanche* white.

RED WINES.

The vineyards which furnish the best, are *Saint Saturnin, Asnieres, Saint Genis, Linais, de Moulidard,* and several other communes of *Angouleme et Cognac,* producing wines *d'ordinaire* of the second and third quality.

WHITE WINES.

The above vineyards produce wines of good flavour; *Champagne,* near *Cognac,* good flavoured and spirituous wines.

A *vin de liqueur,* called *Grandes Borderies,* is made near *Cognac,* from the plant called

colombar; the fruit is left on until the first frost.

LIMOSIN ET MARCHE.

45 and 46 degrees latitude.

DEPARTEMENT DE LA CORREZE.

Tulle, Brires, et Ussel.

The wines of this country have no reputation. Some vineyards are mentioned as producing good wines *d'ordinaire* of the second quality, only on the side of *Alassac, Saillant et Syneix,* &c.

AUVGERGNE, VELAY, FOREZ.

45 degrees latitude.

The wines are of little repute, their principal merit is to mix with other wines.

DEPARTEMENT DU PUY DE DOME.

Clermont-Ferrand, Aubert, Yssoire, Thiers.

RED WINE.

Chanturgue, close to *Clermont,* a light, delicate and well-flavoured wine; after three years, equal to *Bourdeaux* wine of the third class; three francs the bottle.

Class 2.

Chateldon, near *Thiers,* wines of a pale colour, called *Vin Gris;* gain in a bottle a quality eqûal to the second quality of *Joigny.*

Ris, district of *Chateldon,* wines of the same kind.

Class 3.

Mariol, wines like the preceding, but inferior.

Lachaux, near *Mariol, Calville,* and other vineyards near *Thiers,* wines nearly the same.

Lachaux, near *Clermont,* and other vineyards, deep-coloured wines, but thick and clammy, mixed with those of *Anjou,* or wines, pleasant

vins d'ordinaire, and if those of *Languedoc* and *Cahors* are added, they resemble the *vins d'ordinaire* of the second quality of *Macon*.

WHITE WINES.

Corent, three leagues from *Clermont*, good wines, spirituous, and flavoured; bottled in March, the *mousse* like *Champagne*.

Chauriat, near *Clermont*, wines inferior, made from red grapes.

DEPARTEMENT DE LA LOIRE.

Montbrison, Roanne, Saint Etienne.

RED WINES.

Class 1.

Luppé, Chuynes, Chavenay, Saint Michel, Saint Pierre de Beuf, district of *Pelussin; Boen*, sixteen leagues from *Montbrion;* wines of good colour, body, spirituous, and an agreeable *bouquet; vins d'ordinaire* of the first quality. The major part is sent to *Lyons*.

Class 2.

The above vineyards produce also wines of the second class.

Renaison, two leagues from *Roane,* deep-coloured wines, of good flavour, but thick.

Saint Andre d'Apchon, Saint-Haon-de-Chatel, &c. produce like wines, called, in commerce, *vins de Renaison*; in an abundant season, they are sent to *Paris,* and are mixed with other common wines, and give a flavour much admired.

Charlieu, its wines are likewise sent to *Paris.*

WHITE WINES.

Le Chateau Grillet, an insulated vineyard, half a league from *Condrieux* on the *Rhone,* a lively, spirited, and very agreeably-flavoured wine, with a good *séve* and pleasant *bouquet.* It is, of its kind, one of the best in France. The wine, when made, is sweet, and remains so one or two years; after this, it becomes dry.

Saint Michel sous Condrieux, district of *Pelussin,* wines like the preceding, but inferior. The other vineyards, wines more or less like.

DAUPHINE ET LYONNAIS.

45th degrees of latitude.

67,000 hectares, 1,170,000 hectolitres.

The wines of *Dauphiny*, and particularly those near *Vienne*, were renowned in the times of the Romans.

DEPARTEMENT DU RHONE.

Lyonnais.

RED WINES.

Cote Rôtie seven leagues from *Lyon;* the wines produced upon the two sides called *Cote Rôtie Brune*, and *Cote Rôtie Blonde*, possess body, spirit, and fineness, a very pleasant flavour and perfume. They should remain in cask five or six years; then bottled, they improve for many years.

Class 2.

Verinay, between *Saint Colombe* and *Ampuis*, wines of the same kind as the *Cote Rôtie*, but of the second quality, and are sold under the same name.

Class 3.

Sainte Foy, Yrigny one league, and two from *Lyons, Millery,* and the district of *Givois,* wines lighter, less bodied, spirituous and pleasant flavour.

Charly, and in general all the vineyards on the *Rhone,* produce wine of a good colour, spirituous, and good flavour.

Baroles and *Cougon,* two leagues from *Lyons,* the slopes on the sides of the *Saône* produce many and very good wines, if kept.

WHITE WINES.

Condrieux, wines of a very good flavour, body, and spirit, *séve* and *bouquet;* keep a long time, and become amber-coloured. Many wines in the neighbourhood are put off for the wines of *Condrieux.*

DEPARTMENT DE L'ISERE.

Grenoble, Saint Marcellin, la Tour du Pin, Vienne.

La Porte du Lion, situate on the hill round *Vienne,* wines well bodied, spirituous, and good flavour.

Class 2.

Revantin, wine of the same kind, but inferior.

Seyssuel, wines the same, with a slight odour of violet.

Les Roches, and other vineyards of the district of *Vienne, vins d'ordinaire,* of good qualities, which improve by keeping and bear exportation.

The communes *Lamblin, Crolles, et Terrasse,* five and six leagues from *Grenoble,* on the right; those of *Grignon et St. Maximin,* on the left side of the river, produce the best wines; new they are coarse and harsh, by age they lose these defects, and are good *vins d'ordinaire.*

Marinais, Bessins, Pont en Royans, Saint André, near *Saint Marcellin,* wines of various qualities.

WHITE WINES.

These are generally used in mixing up with the *red.*

La Cote Saint André, seven leagues from *Vienne,* light, sparkling, and agreeably flavoured wines. The village of this name furnishes *liqueurs* much esteemed, under the name of *Eaux de la Côte.*

DEPARTMENT DE LA DROME.

RED WINES.

Tain, four leagues from *Valence,* possesses the famous *Hermitage* vineyard. This hill rises about eighty toises above the *Rhone,* and is formed into several slopes, called *Mas,* in the country, and which are placed in amphitheatre. The southern slope, on which the vines are planted, is sufficiently steep to require the support of walls for its earth, placed at distances according to the inclination of the soil. The whole is exposed to the sun the whole day, and sheltered from the north; but hollows are left into which the sun does not pe-

netrate for so long a time, and their lower part, called *sabot*, is loaded with earth washed down by the rains, these cause a difference in the wines, although the vines are the same, viz. for the *red*, the great and small *Siras* grapes; for the white, the *Marsane et Roussane*.

The best wines are produced in the *Mas*, called *Meal*, *Grefieux*, *Beaume*, *Raucoule*, *Muret*, *Guiognieres*, *les Bessas*, *les Burges*, *et les Lands*. The soil of these is composed of gres and flints, except that of *Bessas*, which is of granite, and is very thin: these, in the order above, produce wines of a good colour, much spirit, body, mellowness, free, and delicate, with a high flavour, and *bouquet*. The wine of *Bessas* differs particularly from the others as being of a deeper colour with less fineness and perfume, but it keeps longer, and is more abundant, and on account of its colour is sought for by the merchants for mixture with other wines.

Class 2.

Crozes, *Merceurol Gervant*, bordering upon the *Hermitage*, wines of like quality, but in-

ferior. In favourable seasons the wines of *Crozes* differ from the *Hermitage* in nothing but fineness and *le moelleux*.

Class 3.

Saillans, three leagues from *Die*. *Vercheny*, near *Die*, wines deep coloured, well bodied, spirituous, which improve by age.

Donzere, *Roussas*, *Château-neuf-du-Rhône*, *Alon*, *la Garde*, *Ad Hemar et Montelgar*, near *Montelimar*, wines like the preceding.

Class 4.

Saint Maurice, two leagues from *Nyons*, *Etoile*, *Lison*, and *Saint Paul*, near *Valence*, &c. produce common wines.

WHITE WINES.

The different *mas* of the *Hermitage*, produce these wines of the first quality, well bodied, spirituous, fine, pleasant, well flavoured and perfumed; they are bottled four years old, keep well, and improve by age. Those of the *Mas Raucoule* are the best.

Class 2.

Merecurol, wines something like but much inferior to those of the *Hermitage.*

Die, wines, called *Clarette de Die,* pleasant flavoured; they *mousse* like *Champagne,* but lose this quality after two years.

Chanos Curson, canton of *Tain,* wines sweet, weak, but of pleasant flavour.

VINS DE LIQUEUR.

A wine is made upon the *Hermitage,* called *Vin de Paille,* much prized. The colour of gold, and of a delicious perfume and flavour. The grapes are either laid upon straw, (*paille*) or suspended on poles, six weeks or two months; when partly dry, they are stripped from the bunches and pressed; the juice is very thick and viscous, but becomes fine by fermentation; it is drawn off into vessels, and kept several years before it is bottled.

The environs of *Die* produce red and white *Muscat* wines of tolerable good quality.

The annual produce in red and white wines

of the *Hermitage* is reckoned at 1200 barriques, or 2520 hectolitres.

The Bordeaux merchants buy a large quantity to mix with their wines; the rest is sent to the north of Europe and America; little is consumed in France.

DEPARTMENT DES HAUTES ALPES.

Gap, Briançon, Embrum.

The vineyards near the *Durance*, are *Roche de Jarjaie, Letret, Chateauneuf-de-Chabre et de la Cote de Nefles;* their reputation does not pass beyond the department.

The white wine, called *la Clarette de la Saulee,* is much praised near *Gap.*

GUIENNE ET GASCOGNE.

43, 44, 45 degrees of latitude.

110,000 hectares of land, above 2,200,000 hectolitres of wine.

The plants most generally cultivated are, red, *le Muscat noir et le gris, le Malaga noir et le gris, le grand et la petite Vidure, le Carmenet, la Cârmanere, le Malbek, le gros et le petit Verdot, la Pétouille, l'Alicante ou teintuner, le Manein, le Balouzet le tarnex, le ciotats et le Chasselas.*

White, *le Muscat Blanc, le Muscat d'Alexandrie, le Malaga, le Sauvignon, le Semilion, le Malvoisie, la Blanquette, l'Auba, le Corinthe, la folle Blanche ouenrageat, l'Œil de Perdrix ou perdrigon, la Muscadelle et la Chalosse.*

Le Carmenet, la Carmanere le Malbek et le verdot, alone fill the vineyards of *Medoc,* which furnish the wines of the first quality.

The good wines of *St. Emilion,* are produced by the plants *les Vidures, et le Malbek.*

The white wines of *Barsac, Preignac, et Sauterne,* are produced by a mixture of the *Sauvignon, Semilion blanc, Auba,* &c.

The same plants, with the addition of *la Chalosse, et l'Œil de Perdrix*, occupy the vineyards of *Langon.*

The excellent wines of *Graves* are made with the *Sauvignon, le blanc doux, le Semilion, le Cruchinet, la Verdelette, et la Chalosse.* Those of *Pontac*, with *le Blanquette, le Sauvignor, le Semilion, le Rousselet de la Malvoisie*, and the *folle Blanche.*

The inferior wines of Bordeaux, are exported to America and the interior of France ; those of the first quality to India, Russia, and England.

The difference in price between the first and inferior wines is very great. Those of the four first vineyards sell generally the first year at from 2 to 3000 francs the tonneau, and rise to 5 or 6000, and even higher in a very favourable vintage. On the contrary, the *vins communs* fetch only from 100 to 120 *francs*, and seldom rise to more than 2 or 300.

The wine of the first quality at its point of maturity, ought to have a beautiful colour, much fineness, a very agreeable *bouquet*, and a flavour which embalms the mouth. Strength without intoxicating, and body without harshness. The *Bordeaux* wines are, contrary to

the generality of French wines, improved by a sea voyage, and wines of the second and third quality, after a voyage, have equalled those of the first.

The English houses at Bordeaux, immediately after the vintage, purchase a large quantity of the wines of all the best vineyards, in order that they may undergo *la travaille a l'Anglaise*. This operation consists in putting into fermentation part of the wines during the following summer, by mixing in each barrel, from thirteen to eighteen pots of *Alicant* or *Benicarlo*, or the wines of the *Hermitage*, *Cahors*, *Languedoc*, and others; one pot of white wine, called *Muet*, (wine whose fermention has been stopped by the fumes of sulphur) and one bottle of spirits of wine. The wine is drawn off in December, and then laid up in the *chais* (cellars) for some years. By this operation the wines are rendered more spirituous and very strong, they acquire a good flavour, but are intoxicating. The price likewise is encreased.

The age of wine at *Bordeaux* is counted *par feuilles*, that is the number of times the vine has been in leaf since the vintage. The years which the wines require to be kept vary, but

those of this deparment do not reach perfection before the fifth or sixth.

The *Bordeaux* wines are divided into *vins de Medoc, des Graves, des Palus des Côtes, de Terre Forte, et vins d'entre deux Mers.*

The vineyards of *Medoc,* occupy a territory of twenty leagues in length by one in breadth, and furnish the best wines. It is divided into the high and low *Medoc;* the latter is much inferior.

Les Graves, are gravelly lands, reaching from *Bordeaux* to about three leagues from the town.

Les Palus, are alluvial lands, between the *Garonne* and *Dordogne.* The wine is very deep coloured, full bodied, harsh and coarse in the first years, but improves and becomes excellent by keeping. They are called *cargo* wines, because they are preferred for long voyages.

Les Côtes, are hills which border upon the *Garonne et la Gironde,* from *Langon* to *Blaye.* Their wines have a good body and colour.

Les Terres Fortes, are those of *Medoc,* where there is no gravel. They call the part, *entre deux Mers,* which is between the *Garonne* and *Dordogne.* The wines are of low quality.

RED WINES.

Class 1.

The vineyard *La Fitte,* produces wines light, very fine, very smooth (*soyeux*) full of flavour (*séve*) and *bouquet.*

Latour, between *Pauillac et St. Lambert,* produces wines which have more body and substance (*etoffe*) much flavour and *bouquet,* but are less fine and *soyeux.*

Le Chateau Margaux, five leagues from *Bordeaux,* furnishes wines distinguished for much lightness and fineness, a fine *bouquet,* and very *soyeux,* but their *séve* is less aromatic than those of *Lafitte.*

Le Haut Brion, in the *Graves:* its wines have more *etoffe,* body, and spirit, than the preceding, a *séve* more aromatic, but less *bouquet.* They require being kept six or seven years in cask. *La séve,* or flavour, in the wines of the first quality, is compared to the odour of the best sealing-wax when burning; and the *bouquet* partakes of the smell of the violet or raspberry.

Class 2.

Rozan, wine of the same quality as the *Chateau Margaux,* but not so perfect.

Gorce, wines like those of *Lafitte,* but sold at one-eighth less.

Leoville et Larose, wines abounding with flavour and *bouquet.*

Brane Mouton, separated from *Lafitte* only by a path, wines light, fine and silky, resembling those of *Lafitte.*

Pichon Longueville, wines very light, spirituous and fine, but not so rich in flavour.

Calon, wines well bodied, and possessing flavour and *bouquet.*

Class 3.

Pauillac, Margaux, Pesac, Saint Julien de Regnac, St. Estephe, whose best vineyards are quoted above in the first and second class, furnish also wines partaking of the qualities of all the first classes.

At *Pessac, la Mission et le Pape Clement,* are distinguished.

St. Julien, famous for the flavour and *bou-*

quet: St. Estephe, for its aromatic perfume which partakes of the violet.

Castelnau de Medoc, wines partaking of the qualities of *Margaux,* but inferior.

Cantenac, wines of a good colour, full bodied, spirituous, with flavour and *bouquet.*

Talance, good firm wines, with much of the quality of *Haut Brion,* particularly *le Haut Talance.*

Merignax, some wines like the preceding.

Le Côte de Canon, wines light, fine, spirituous: not so sharp as those of *Medoc,* equal in price to those of *St. Estephe.*

Class 4.

The above vineyards furnish also wines which are called in the country *vins des quatrièmes crus du Haut Medoc.*

At *Paris* they frequently figure as wines of the first quality.

Labarde, Cassac, Blanquefort, Macau, Saint Surin de Cadourne, wines of a good quality, improvable by keeping.

St. Emilion, near *Libourne,* wines of a good colour, body, and flavour.

The wines *du Bas Medoc* in general rank lower, except a few.

Laujac is distinguished.

Queyries, Montserrant, Basseus, are the best vineyards amongst those called *des Palus.* The wines are deep coloured and full bodied; gain by age and transport; and those of *Queyries* fetch the same price as the third class of *Medoc.*

Class 5.

The same vineyards furnish these wines, and those which only rank as *vins d'ordinare de seconde qualité* and below it. Their number and shades of difference are sufficient to form many subdivisions.

The vineyards of *Ambes, Laissouys, Bouliac, Bacatan, Gilet, St. Gervais, Asque, Latresne, Quinsac, Saint Loubez, Valenton, Macau, Boutiran, Izon, Cadausac, et Baurech,* are called the *vins de cargaison,* (cargo) because they are in general sent to foreign countries, and improve by the voyage.

Bourg, le Tourne, Langoiran, wines with body and spirit; gaining by age flavour and *bouquet.*

Saint Macaire, deep coloured, but spiritless wines.

Le vins communs are those *de l'Isle St. Georges, Petits Palus, de Libourne, d'Arveynes, de Blaye, de Fronsac;* they become tolerably agreeable by age, but are seldom exported, except for the marine.

WHITE WINES.

The white wines are of two kinds, those of the *Graves*, which are dry, and a *bouquet* partaking of the odour of cloves and *Pierre à fusil.*

Those on the left bank as *Sauternes, Barsac*, &c. are firm bodied, or rather *semi-liquoreux* and spirited. The difference arises from the maturity of the grapes. Those of the *Graves* are gathered at once, whilst those of *Sauternes*, &c. are gathered at different times, as they become *pourris*, or quite ripe, and the skin sticks to the fingers.

In the country called *les Graves*, are the *crus Saint Bris et Carbonnieux*, the most esteemed *vins secs*, with an aromatic *bouquet.*

Pontac ou Dulamon unites all the qualities of

the *Grave*, but are without the taste *de Pierre à fusil;* keep well, and improve.

The vineyards producing the wines *semi-liquoreux*, are *Sauternes*, a district of *Langon;* wines very firm, fine, spirituous, an aromatic flavour, and charming *bouquet*. *Duroy, Yquem-Salus, et le Filiol*, are the most distinguished vineyards. The connoisseurs arrange them in this order.

Barsac, district of *Podensac;* these wines, and particularly those of *Haut Barsac*, are of equal value with those of *Sauternes;* they differ by a little less fineness, flavour, and *bouquet;* but are more spirituous, insomuch that, in a very favourable season, they burn like brandy. By age they become amber-coloured.

The *cru Filiol* is the first.

Preignac, wines partaking of the qualities of *Barsac et Sauternes;* but different by less flavour than the last, and less spirit than the first.

Beaumes, possessing the qualities and flavour of the above.

Class 2.

Langon; these wines were formerly the best

of the province; they are of the same kind as those of *Barsac et Sauternes* when new, but do not improve by age. The frosts in 1788 and 1795 having destroyed the *Vignes*, the proprietors of many vineyards substituted the *Chalosse*, which resists better the cold, but is of a bad quality.

Cerons in the *Graves*, wines rather inferior; of the same price with those of *Langon*.

To these may be added the second quality of the vineyards of the first class.

Class 3.

Pujols, Ilats, Landiras, Virelade in the *Graves*, *vins secs* like, but a little inferior to those of *Cerons*.

St. Croix du Mont et Loupiac, wines which keep a long time their *liqueur*, (sweetness); fine and with a peculiarly agreeable flavour, particularly those of *St. Croix*.

Class 4.

Langoiran, Rioms, Cadillac, good first-rate *vins d'ordinaire*.

Cambes, Quinsac, Camblanes, on the *Ga-*

ronne, wines like those of *Langoiran,* but inferior.

Class 5.

Cubsac, Tronsac, Blaye, Bourg, and the vineyards called *d'Entre-deux-Mers;* in general dry wines, with little spirit; in a good season they become good *vins d'ordinaire* of the second and third quality.

Castillon, near *Lebourne, et Saint Foy la Grande,* common white wines. These last cited wines are in general made into *Eau de vie.*

DEPARTEMENT DE LA DORDOGNE.

Perigueux, Bergerac, Nontron, Riberac, Sarlat.

RED WINES.

La Terrasse, Pécharmont, les Farcies, Campréal, Sainte Foy des Vignes, upon the right bank of the *Dordogne,* produce wines much esteemed; with a *bouquet* rather weak, but lively, fine, light.

Class 2.

Domme, Saint Cyprien, Thonac, Saint Leay,

wines deep-coloured, much body, and good flavour; require four years keeping.

Chancelade, near *Perigueux*, wines spirituous and well-flavoured, particularly *Salgourde*.

Douzilhac, Celles, Brantôme, Bourdeilles, St. Pantaly, St. Orse, district of *Perigueux; Varreins, Villetoureux, St. Victor Brassac, Gouts, Vertillac*, district of *Riberac*, wines of a good colour and tolerably spirituous.

Mareuil, near *Nontron*, good *vins d'ordinaire*.

WHITE WINES.

Montbasillac, St. Nessans, Sancé, in the district of *Bergerac*, wines known under the title of *vins de Bergerac*, with much sweetness, and may be considered *vins de liqueur;* well flavoured, very spirituous, and with a good *bouquet*. There are many inferior vineyards.

DEPARTEMENT DES LANDES.

Mont de Marsan, St. Sever, Dax.

RED WINES.

Cap Breton, Soustons, Messange, Vieux Boa-

eeau, along the Gulph of *Gascony,* wines of good colour, body, spirit, flavour, and *bouquet.*

Class 2.

La Chalosse produces a large quantity of wines, similar to those of *Bearn,* but lighter.

Gamardes, et Montfort near *Dax, Castelnau* near *St. Sever, vins d'ordinaire* of the first quality.

DEPARTEMENT LOT ET GARONNE.

Agen, Marmande, Nèrac, Villeneuve d'Agen.

RED WINES.

Thesac, et Pericard, canton of *Tournon,* wines of a good colour, *vins d'ordinaire,* second quality.

Buzel, canton of *Damazan,* wines with fine perfume and delicacy.

Castel Moron, Sommenzac, la Chapelle, in the district of *Marmande,* deep-coloured, thick, heady wines.

Notre Dame de Rech, Marsac, and several

other communes of *Agen*, produce wines esteemed in the country.

WHITE WINES.

Clairac, near *Tonneins*, *Buzet*, district of *Marmande*, wines esteemed under the name of *Vins Pourris*; vide *Sauterne*.

The vineyards of *Marmande et Sommenzac* have the same wines; they are sent to *Bordeaux*, and rank as second rate wines with those of *Langon*.

DEPARTEMENT DE GERS.

Auch, Condom, Lectoure, Loubez, Mirande.

RED WINES.

Verlus, canton of *Riscle*; *Mazeres*, canton of *Auch*; wines with deep-colour, body, and good taste.

Viella, same canton; *Gouts*, canton of *Plaisance*; *Lussan*, three leagues from *Aueh*; wines similar, but inferior.

Ville Contat, *Mielan*, *Beaumarchez*, *Plaisance*, district of *Mirande*; *Vic Pessensac*, *Va-*

lence, Miradoux; tolerable good wines, of the second quality *d'ordinaire.*

DEPARTEMENT DE LOT.

Cahors, Figeac et Gourdon.

VINS NOIRS.

These wines are made from a grape called *Auxerrois;* they are very deep-coloured, of good flavour, and spirituous: they are not used to drink, but to give colour to other wines. In order to increase the quality of the wine, part of the vintage is roasted, *(grillèe)* or the whole boiled in cauldrons. Brandy likewise is added. The best wines are made in the communes of *Savanac, Mel la Garde, Saint Henry, Parnach, Saint Vincent, Pistoule, Camy, Luzech, Lebas, Praissac, Premiac;* all in the district of *Cahors.* Other cantons might make the same wines, but they prefer the mixing them with white grapes, in order to make wines called *vin rouge dans tout son corps,* lighter coloured and well flavoured.

VIN ROSÉ

Is made from white grapes and red, not the

Auxerrois, but the liquor is made to pass through the *marc* of this, as soon as the *Vin Noir* is drawn off.

LANGUEDOC.

42d and 45th degrees of latitude.
337,100 hectares, 4,548,000 hectolitres.

DEPARTEMENT DE L'ARDECHE.

Privos, d'Argentiere, Tournon.

RED WINES.

Cornas, canton of *St. Peray,* near *Tournon,* wines rich in colour, much body and firmness. In favourable years with a flavour of ratafia. They equal the second-rate wines of the Hermitage; keep to twenty-five years, and are much purchased by the *Bordeaux* merchants to make up their wines.

St. Joseph, near *Tournon,* like the above, but inferior, are ripe in two years; after the fifth year they decline.

Class 2.

Mauve, near *Tournon*, wines high coloured, well-flavoured, but without spirit; good for mixtures.

Limony, canton of *Serrieres*, wines fine, spirituous, and well flavoured, equal *vin d'ordinaire* of the first quality. They are considered *Vins Chauds* on account of their high degree of spirit.

Sara et Vion, wines at first *liquoreux*, but lose this by age.

Aubenas, common wines good.

WHITE WINES.

Saint Peray, near *Valence*, wines of great delicacy, spirit, and an agreeable flavour peculiar to them, and partaking of the violet. Bottled in the spring, they *mousse* like *Champagne*. The best are produced in the vineyard *Gaillard*, and on the slope *Hongrie*.

Saint Jean produces a small quantity of a light, delicate, well flavoured wine, called *Vin de Cotillon*; it froths like *St. Peray*.

Guilherand, wines ranking with those of the second and third quality of the country.

DEPARTEMENT DU GARD.

Nismes, Alais, Uzès, le Vigan.

Thirty-one different species of grapes are found in this country: ten black, seven red, fourteen white.

RED WINES.

Class 1.

Chuzclan, two leagues from *Pont St. Esprit,* wines light coloured, fine, light, and agreeable; keep long.

Tavel, near *Roquemaire,* wines not so firm as the above, and less light; very fine and spirituous, they gain by age.

Lirac, wines of the same kind, but firmer.

Saint Geniez, wines like those of *Chuzclan.*

Ledénon; its first wines have a good colour, body, spirit, and flavour.

St. Laurent-des-Arbres, wines higher coloured, and with less spirit than those of *Tavel.*

All the above wines bear carriage by land or

sea well, and are confounded in commerce under the title *Vins de Languedoc fins.*

Beaucare, wines called *Canteperdrix ;* good.

Class 2.

Roquemaire, district of *Uzés,* two and a half leagues from *Avignon,* good wines *en premiere cuvée.*

Saint Gilles-les-Boucheries, chief place of the canton, good wines, which bear carriage well. The best vineyards are *l'Aube, la Cassagne, la Petite Cassagne, St. André, Perouse.*

Bagnols, wines higher coloured and fuller bodied.

Class 3.

Lacostieres, adjoining *Saint Gilles,* wines inferior.

Jonquieres, wines with good flavour, less coloured and firm than those of *St. Gilles.*

Pugeault, wines *assez francs de gout,* and like the lowest wines of *Roquemaire.*

Laudun, canton of *Roquemaire ;* wines with an earthy taste, disagreeable.

Langlade, wines similar to those of *Jonquieres ;* in good years much is sent to Holland.

WHITE WINES.

Laudun, wines light, sparkling, good flavour.

Calvoisson, canton of *Sommieres*, wines light, pleasant; called *Clarette*.

DEPARTEMENT DE TARN ET GARONNE.

Mautauban, Moissac et Castel Sarrasin.

Fau, Aussac, Auvillar, Saint Loup, Campsas, et La Villedieu, wines of a good colour, spirit, and flavour.

Some white wines are made, which do not go out of the country.

DEPARTEMENT DE TARN.

Alby, Castres, Gaillac, Levaur.

RED WINES.

Class 1.

Cunac, Caissaguet, Saint Juery, Saint Amarans, wines light, delicate, firm, and perfumed; similar to the good *vins d'ordinaire* of *Macon* and *Burgundy*.

Gaillac, wines of a deep colour, much body, and good flavour; improved by the voyage by

sea. *Holland* imports much. *Paris*, likewise, to mix with weak wines.

Class 2.

Les communes de Meilhart, la Roque, Florentin, Lagrave, Técon, Rabastiens, wines of the same kind.

All the above wines are bought for exportation, in order to mix with white wines, and give them a colour *et la mâche.*

WHITE WINES.

Gaillac, wines sweet, well flavoured, well bodied, and bear exportation; much sent to *Belgium* and *Holland.*

DEPARTEMENT DE L'HERAULT.

Montpellier, Beziers, Lodève, Saint-Pons-de-Tomiers.

RED WINES.

St. George d'Orques, wine of a free and agreeable flavour; after three years, good *vins d'ordinaire*, equal to those called *Passe-tons-grains*, in *Upper Burgundy*, but stronger.

Verargues, Saint Christol, wine higher coloured and more firm.

Saint Drézery, Saint Geniez, Cartries, wine with less body and colour than those of *St. George,* but dry and pleasant.

The above wines are generally used to strengthen weaker wine.

Class 2.

Garrigues, Perols, Villeveyrac, Bouzigues, Frontignan, Poussan, produce wines, called *de Montagne,* good colour, body, and spirit.

Class 3.

Loupian et Mèze, in the district of *Montpellier, Pezenas, Agde, Béziers,* wines which are exported under the name *de Montagne,* or *Cargaison.*

WHITE AND MUSCAT WINES.

Frontignan, next to those of *Rivesaltes,* the best in France. They improve by age and bear carriage by land or sea.

Lunel, the best are equally esteemed with

those of *Frontignan*, but they have less body, and do not keep so long.

Class 2.

Marseillan et de Pommerols, wines called *de Picardan*, the name of the grape; *liquoreux* without being *muscat*; a very good flavour and *bouquet*. They keep long and bear carriage; they are used to give flavour to wines which fail in this. They become dry by age.

The must of this grape is used to make the wine *Muet*, or wine whose fermentation is stopped by sulphur. A *vin de liqueur*, called *Vin de Colabre*, is made by pouring in brandy.

Also some like those of *Rota*, *Alicant*, &c.

Class 3.

Maraussan, muscat wine *red* and *white*.

Cazouls les Bessiers et Bassan; muscat wines, good body, but inferior.

Montbasin, muscat wines, called *Muscatelles*; unless drunk within three or four years, they lose their flavour and sweetness.

DEPARTEMENT DE LA HAUTE GARONNE.

Toulouse, Maret, Saint Gaudens, Villefranche.

RED WINES.

Villaudric, canton of *Fronton,* wines fine, delicate, and well flavoured.

Fronton, wines with good body, spirit, and flavour, keep well, and bear carriage.

Montesquieu-de-Volvestre, et Cappens, wine of the same kind.

Buzet; wines delicate, as *vins d'ordinaire.*

Cugnaux, much wine, well bodied and coloured, but with less spirit; they gain by age.

DEPARTEMENT DE L'AUDE.

Carcassone, Castelnaudary, Limoux, et Narbonne.

RED WINES.

Narbonne; the wines of this district are called *Vins de Narbonne;* of a good colour, not harsh, much body, firmness, spirit, and good flavour; the best are produced at *Sijean.*

They are classed in the following order:

1. *Fiton, 2. Leucate, 3. Tralles,* 4. *Portet,* lastly *Narbonne.*

La Grasse; wines resembling the above, but inferior.

Aleth; wine agreeable, but does not bear carriage.

WHITE WINES.

Limoux; wines, called *Blanquette,* sweet, light, and with a fine *bouquet.*

Magrie, wine of the same kind and quality.

PROVENCE, AVIGNON, ORANGE.

43d and 44th degrees of latitude.

No province of France has such a variety of grapes as Provence, which mixture leaves no decided taste to the wine.

123,000 hectares, 1,863,000 hectolitres.

DEPARTEMENT DU VAR.

Dragainan, Brignoles, Grasse, Toulon.

RED WINES.

La Gaude, two leagues from *Grasse,* wines

at first high coloured and heady, after five or six years very pleasant.

Saint Laurent, Cagnes, Saint Paul, et Villeneuve, wines similar.

La Malgue, at *Toulon;* wine good, keeps well, and improves by age.

Class 2.

Bandol, la Casdiere, Saint Nazaire, le Castelet, Saint-Cyr, le Beausset, near *Toulon;* wines deep coloured, spirituous, keep long, and improve by age and carriage, sold under the name of *vins de Bandol.*

Ollioules, Cuers, Hyeres, la Craux, Soliés, Pierrefeu; wines of a good colour, but less spirituous, and do not keep so well; called *vins de la Cote de Toulon.*

Lorguez, near *Draguignan,* and other communes, produce inferior wines.

WHITE WINES.

Little made; consumed in the country. Some *red* and *white Muscat* wines, but inferior.

DEPARTEMENT DE VAUCLUSE.

Avignon, Apt, Carpentras, Orange.

Avignon, upon the vineyard *le Coteau brûlé;* of twelve hectares, very good wine.

Chateauneuf, four leagues from *Orange*, upon the vineyards *la Nerthe et Saint Patrice;* the wines are very good at three or four years old.

Sorgues, wines with more body, fire, and strength, which keep longer but less delicate.

Class 2.

Chateauneuf de Gadagne; wines delicate and pleasant, but inferior.

VINS MUSCATS.

Beaumes, near *Carpentras*, very pleasant wines.

DEPARTEMENT DES BOUCHES DU RHONE.

Marseille, Aix, et Arles.

RED WINES.

Class 1.

Marseille, many vineyards, producing wines

of good colour, body, spirit, and good flavour. They improve by keeping, after six or seven years they fail.

Arles, Chateau Renard, Eguilles, Orgon, les Saintes Maries, Tarascon, wines similar but inferior to those of *St. Gilles.*

Class 2.

Aubogne, Gemenos, Roquevaire, Allauch, la Ciotat, Marignane, from three to six leagues from *Marseille;* wines deep coloured, bodied, spirituous, firm, which bear carriage well, and are improved by it.

Gardane, two leagues from *Aix;* wines like the preceding, less coloured, and solid.

L'Isle de Camargue; common wines, deep coloured, good flavour.

WHITE WINES.

Cossis, three leagues from *Marseille;* wines sweet, good flavour, body, and spirit.

Marseille, Gemenos, Aubogne, Allauch, et Plant de Cugne; white wines like the above, but inferior.

The *white* wines of this country are much exported to Holland.

VINS DE LIQUEUR.

Rouquevaire, four leagues from *Marseille ;* the best *Muscat* wines, *red* and *white*, with a fine perfume.

Cassis et Ciotat, a small quantity of the same kind, inferior.

Malmsey wines are likewise made from red grapes, suffered to become nearly dry.

VIN CUIT OR BOILED.

These wines are made upon most of the vineyards, they have been compared with *Tokay*, and passed off as such.

BEARN, BIGORRE, NAVARRE, CONSÉRANS, COMTÉ DE FOIX, ROUSSILLON.

43d and 44th degrees of latitude.
73,940 hectares, 898,000 hectolitres.

DEPARTEMENT DES BASSES PYRENEES.

Pau, Bayonne, Montléon, Oleron, Orthes.

RED WINES.

Jurançon, one league and a half from *Pau*,

wines, *red* and *pale*, of great repute. The *red* have a good colour, body, spirit, flavour, and fine *bouquet*.

The pale, formed by a mixture of *red* and *white* grapes, are very light, fine, delicate, and of a very pleasant flavour.

Gan, a vineyard adjoining, wine of the same kind, but more bodied and firm; keep well.

Class 2.

Monein, three leagues from *Oleron*, wines of the same kind, but little inferior.

Aubertin, good wines, some *crus* are superior to those of *Monein*.

Class 3.

La Lasseuble, la Hourcade, Saut de Navailles, Cucuron, Luc, in the environs of *Oleron*, the cantons of *Lagor, Navarrins, Sauveterre*, three leagues from *Oleron;* more *white* than *red* wines.

WHITE WINES.

Jurançon, white wines distinguished by a

taste and a perfume like that of a *Truffle*, keep well and improve.

Gan, wines less delicate, but better bodied.

The vineyards of the second class of *red* produce also *white* wines.

Anglet, near *Bayonne*, wines light and with a pleasant sugary taste; must be drank the first year.

DEPARTEMENT DES HAUTES PYRENEES.

Tarbes, Argelles, Bagnéres.

RED WINE.

Madiran, eight leagues from *Tarbes*, its land produces wines rich in colour, and of a sweet taste the two first years; keep well in cask eight or ten years; may be bottled in five years: the wine of a favourable season and long bottled, bears comparison with the first wines. The vineyards *Anguis, Lastechenéres*, most famous.

Castelnau, wines similar.

Saint Faux, Soublecauze, Lascazères, near *Castelnau*, wines equal.

All these wines are known and are sold under the name of *Vins de Madiran.*

WHITE WINES.

The communes *Bouilth, Pereuilli, Castelvicilli, Periguieres,* in the district of *Tarbes,* pleasant wines, keep long in bottle, and gain a flavour of the *pierre à fusil.*

DEPARTEMENT DES PYRENEES-ORIENTALES.

Perpignan, Céret, Prades.

RED WINES.

Class 1.

Bagnols, wines of a very deep colour, full of body and spirit, firm, and very good flavour. By age they gain fineness, and a *bouquet;* after ten years their colour is that of gold, and from their taste they are called *rancio,* as resembling the wines so called in Spain; they improve up to thirty years, and keep to fifty.

Cosperon, wines of the same kind and quality.

Callioure, wines a little more fine, with less body, but gain by age all the same qualities.

Tarentila et Terrats, wines fine, and gene-

rally consist of those, called *Rancio,* with dry and pleasant perfume.

Class 2.

Rivesaltes, Baixas, Corneilla-de-la-Ribera, wines of a good colour, body and spirit, but much inferior, called *vins de la plaine.*

St. Jean, de la Cella, Bagnouls-des-Apres, Argeles, Sorède, wines similar.

Salces, Espira de la Gly, Pisilla, wines similar, but inferior.

St. Estephe, Villeneuve de la Riviere, a great quantity of common wines.

The common wines are used for mixture with other wines.

The best wines are more drank as tonics than used as table wines.

WHITE AND WINES DE LIQUEUR.

Rivesaltes, two leagues from *Perpignan.* This wine is esteemed the best *vin de liqueur* in France; by some, the best in Europe.

Bagnols Cosperon, Collioure, produce *vins de liqueur,* called *de Grenache,* from the name

of the grape. They are red, but their colour becomes paler as they grow old.

Rodez, in a small quantity, wine *de Grenache.*

Salces, a white wine, called from the grape, *Maccabec,* resembling *Tokay.*

Saint André et Prepouille de Salces, dry wines much esteemed.

CORSICA.

The vineyards most distinguished are those of *Ajaccio, Sari, Peri et Vico, Bastrá, Pietra Nigra, Cap Corso, Bassanese, Maccaticcia, Calvi Callenzone, Corse Fallano, Bonifacio, Porto Vecchio.*

These wines, both red and white, have delicacy, body, and a pleasant flavour.

CLASSIFICATION GENÉRALE DES VINS DE FRANCE.

§ I. VINS ROUGES.

Première Classe.

Les premiers crus de la *Bourgogne* sont: la Romanée-Conti, le Chambertin, le Richebourg, le clos Vougeot, la Romanée-de-Saint-Vivant, la Tâche, le clos Saint-Georges et le Corton, département de la Côte-d'Or. Des vins supérieurs à ceux de la seconde classe, le clos de Prémeau, le Musigni, le clos du Tart, les Bonnes-Marres, le clos à la Roche, les Veroilles, le clos Morjot, le clos Saint-Jean et la Perrière, même département.

Bordelais les clos dits de Lafitte, de La-

tour, du château-Margaux et du Haut-Brion, département de la Gironde.

Les vins de première qualité, des crus Méal, Gréfieux, Beaume, Racoule, Muret, Guionière, les Bessas, les Burges et les Lauds, sur le territoire de l'Hermitage, départment de la Drôme, les plus estimés de tous ceux du *Dauphiné*.

Deuxième Classe.

En *Champagne*, Verzy, Verzenay, Mailly, Saint-Basle, Bouzy et le clos de Saint-Thierry, département de la Marne.

En *Bourgogne*, Vosne, Nuits, Chambolle, Volnay, Pomard, Beaune, Morey, Savigny et Meursault, département de la Côte-d'Or; les côtes des Olivotes, de Pitoy, de Perrière et des Préaux, à Tonnerre; les clos de la Chaînette et de Migrenne, à Auxerre, département de l'Yonne; le Moulin-à-Vent, les Torins et Chénas, dans le Beaujolais et le Mâconnais, départemens de Saône-et-Loire et du Rhône.

Dauphiné; les vins de seconde qualité des crus de l'Hermitage.

Dans le *Lyonnais*, la Côte-Rôtie, département du Rhône.

Dans le *Bordelais*, les clos Rozan, Gorse, Léoville, Larose, Brane-Mouton, Pichon-Longueville et Calon, département de la Gironde.

Le *comtat d'Avignon* le *Côteau-Brûlé*.

Le *Béarn*, les vins de Jurançon et de Gan, département des Basses-Pyrénées.

Le *Roussillon*, Bagnols, Cosperon, Collioure, Torémila et Terrats, département des Pyrénées-Orientales.

Troisième Classe.

La *Champagne*, les vins rouges de Hautvillier, Mareuil, Disy, Pierry, Epernay, Taisy, Ludes, Chigny, Villers-Allerand et Cumières, département de la Marne; et des Riceys, de Balnot-sur-Laigne, d'Avirey et de Bagneux-la-Fosse, département de l'Aube.

La *Bourgogne*, Gevrey, Chassagne, Alox, Savigny-sous-Beaune, Blagny, Santenay et Chenove, département de la Côte-d'Or; les vignes Clairion et Bonvin à Auxerre, département de l'Yonne; Fleury, la Chapelle-Guin-

chey et Romanéche, dans le Mâconnais et le Beaujolais, département de Saône-et-Loire.

L'*Auvergne*, de le petit coteau de Chanturgues, près Clermont-Ferrand, département du Puy-de-Dôme.

Le *Dauphiné*, Crozes, Merceurol et Gervant, département de la Drôme; Seyssuel, Revantin et Vienne, département de l'Isère.

Le *Lyonnais*, les vins de Vérinay, département du Rhône.

Le *Bordelais*, Pauillac, Margaux, Pessac, Saint-Estephe, Saint-Julien, Castelnau-de-Médoc, Cantenac, Talence, Mérignac et la côte de Canon, département de la Gironde.

Le *Périgord*, les la Terrasse, Pécharmont, les Farcies, Campréal et Sainte-Foy-des-Vignes, département de la Dordogne.

La *Guienne* proprement dite, les vins du Cap-Breton, de Soustons, de Messange et de Vieux-Bouceau, département des Landes.

Le *Languedoc*, Chuzelan, Tavel, Saint-Geniez, Lirac, Ledenon, Saint-Laurent-des-Arbres et les vins dits de *Cante-Perdrix*, à Beaucaire, département du Gard; Cornas et Saint-Joseph, département de l'Ardèche.

Le *comtat d'Avignon*, les clos de la Nerthe et de Saint-Patrice, à Châteauneuf, et du territoire de Sorgues, département de Vaucluse.

En *Champagne*, Villedemange, Ecueil, Chamery, Saint-Thierry, Damery, Champillon et Avenay, département de la Marne ; Aubigny et Montsaujon, dans celui de la Haute-Marne.

En *Lorraine*, Bar-le-Duc, Bussy-la-Côte, Longeville, Savonnière, Ligny, Naives, Rosières, Behonne, Chardogne, Varnay, Rambrecourt, Loissey, Ancerville, Creuë et la Côte Saint-Michel, département de la Meuse ; Scy, Jussy, Saint-Ruffine et Dôle, département de la Moselle.

En *Alsace*, Riquewir, Ribauvillé, Ammerschwir, Kiensheim, Kaisersberg et le château d'Olwiller : département du Haut-Rhin.

En *Anjou*, Champigné-le-Sec, département de Maine-et-Loire.

En *Touraine*, les vins de Joué et ceux du clos de Saint-Nicholas-de-Bourgueil, département d'Indre et Loire.

L'*Orléanais* et le *Blaisois* les vins de Guignes et de Saint-Jean-de-Bray, département du Loi-

ret, et de la côte des Grouets, département de Loir et Cher.

La *Bourgogne* et le *Beaujolais*, ceux de Mercurey, Givry, Dijon, Monthelie, Meursault, Fixin, Fixet, Brochon, Saint-Martin, Rully et Monbogre, dans le département de la Côte-d'Or et l'arrondissement de Châlons-sur-Saône, les vignes dites *Judas*, *Pied-de-Rat*, *Rosoir* et *Quetard*; plusieurs crus d'Epineuil, Irancy, Danemoine, Coulanges-la-Vineuse, Auxerre, Avalon, Vézelay, Givry, etc., département de l'Yonne; Lancie, Brouilly, Odenas, Saint-Lager, la Chapelle-Guinchey, Jullienas, Cheroubles, Margon, Saint-Etienne-la-Varenne, Juilly, Emeringe et Davayé, dans le département de Saône et Loire, et l'arrondissement de Villefranche, département du Rhône.

La *Franche-Comté*, Salins et les Arsures, département du Jura.

Le *Bugey*, Seyssel, département de l'Ain.

L'*Auvergne*, Chateldon et Ris, département du Puy-de-Dôme.

Le *Forez*, Luppé, Chuynes, Saint-Michel, Saint-Pierre-de-Bœuf et Boen, département de la Loire.

Le *Dauphiné*, Saillans, Vercheny, Die, Donzère, Roussas, Châteauneuf-du-Rhône, Alan, la Garde-Adhémar, Montségur et Montelimart, département de la Drôme : la Porte-du-Lyon, Revantin et Seyssuel, département de l'Isère.

Le *Lyonnais*, Sainte-Foi, Irigny, Millery, et la Galée, département du Rhône.

Le *Bordelais*, les quatrièmes crus du Médoc, Labarde, Cussac, Blanquefort, Macau, Saint-Surin-de-Cadourne, Saint-Emilion, quelques crus du bas Médoc, Queyries, Montferrant et Bassens, département de la Gironde.

Le *Périgord*, Domme, Saint-Cyprien, Thonac, Saint-Leai et Chancelade, département de la Dordogne.

La *Guyenne* proprement dite, Gamardes, Montfort et Castelnau, dans la contrée nommée la Chalosse, département des Landes.

Le *Quercy*, Savanac, Mel-la-Garde, Saint-Henry, Parnac, Saint-Vincent, la Pistoule, Camy, Luzech, Lebas, Praissac et Prémiac, département du Lot, les meilleurs vins noirs.

Le *Languedoc*, Roquemaure, Saint-Gilles-les-Boucheries et Bagnols, département du

Gard ; Saint-Georges-d'Orques, Verargues, Saint-Christol, Saint-Drézery, Saint-Geniez et Castries, département de l'Hérault ; Cunac, Caisaguet, Saint-Juery, Saint-Amarans et Gaillac, département du Tarn ; et Narbonne, département de l'Aude.

Le *comtat* d'*Avignon*, Châteauneuf-de-Gadagne, département de Vaucluse.

La *Provence*, Mées, département des Basses-Alpes, Séon-Saint-Henry, Séon-Saint-André et Saint-Louis, département du Var.

Le *Béarn* et la *Navarre*, Monein et Aubertin, département des Basses-Pyrénées.

Le *Bigorre*, Madiran, Castelnau-de-Rivière-Basse, Saint-Laune, Soublecauze et Lascazères, département des Hautes-Pyrénées.

Le *Roussillon*, Rivesaltes, Baixas, Corneilla-de-la-Ribera, Saint-Jean-de-la-Ceilla, Bagnouls-des-Apres, Argeles et Sorrede, département des Pyrénées-Orientales.

L'*Isle de Corse ;* quelques cantons.

La *Picardie* les crus de Cussy, Bellevue, Pargnan, Craonnelle, Craonne, Jumigny, Vassogne, Roucy et Laon, département de l'Aisne.

L'*Ile-de-France*, le clos d'Athis, département de Seine-et-Oise; et la côte des Vallées, à Chartrettes, département de Seine et Marne.

La *Champagne*, Vertus, Mardeuil, Montelon, Moussy, Vinay, Chaveau, Mancy, Chamery, Pargny, Vanteuil, Reuil et Fleury-la-Rivière, département de la Marne; Vaux, Rivières-les-Fosses et Prautoy, département de la Haute-Marne; Bar-sur-Aube, Bar-sur-Seine, Laineaux-Bois et Javernan, département de l'Aube.

La *Lorraine*, les vignobles d'Apremont, Loupmont, Warneville, Liouville, Saint-Julien, Champougny, Vaucouleurs, Vignot, Sampigny, Saint-Mihiel, Dampcevrin, Buxières, Buxerules, Mont-sec, Vigneules et Hatton-Châtel, département de la Meuse; Thiancourt, Pagny, Ornaville, Bayonville, Châarrey, Essey, Villers-sous-Prény et Wandelainville, département de la Meurthe; Charmes, Xaronval, Ubexi et Neufchâteau, département des Vosges.

L'*Anjou* et le *Maine*, Dampierre, Varrains, Chacé, Saint-Cyr, Brézé, Saumur et Neuillé, département de Maine-et-Loire; et le clos des Jasnières, département de la Sarthe.

La *Touraine*, Chisseaux, Civray, la Croix-de-Bléré, Bléré, Athée, Chenonceau, Dierre, Epeigné, Franceuil, Veretz, Azay-sur-Cher, Saint-Cyr-sur-Loire, Saint-Avertin et Balan, département d'Indre-et-Loire.

L'*Orléanais*, la Chapelle, Saint-Gy, Saint-Ay, Fourneaux, Saint-Jean-le-Blanc, Beaugency, Beaule, Beaulette, Meun, Sandillon, Saint-Denis-en-Val et Combleux, département du Loiret.

Le *Blaisois*, Thésée, Monthon-sur-Cher, Bouré, Montrichard, Chissey, Mareuil, Pouillé, Angé, Faverolle, Saint-Georges, Lusillé et Chambon, département de Loir et Cher.

La *Bourgogne* et le *Beaujolais*, Montagny, Chenove, Buxy, Saint-Vallerin et Saules, dans l'arrondissement de Châlons-sur-Saône ; quelques crus du département de la Côte-d'Or ; Cheney, Volichère, Tronchoit, Molosme, Cravant, Jussy, Vermanton, Joigny, Saint-Bris, Arcy-sur-Cure et Pourly, département de l'Yonne ; la Chassagne, Villiers, Regnier, Lantegnier, Quincié, Marchand, Duret, les Etoux Cercié ,Saint-Jean-Dardières, Pizay, Jasseron, Vadoux, Belleville, Montmélas-Saint-Forlin,

Charentay, Charnay, Prissé, Vaurenard, Saint-Amour, Chevagny, Chasnes, Laines et Saint-Vérand, dans le département de Saône et Loire, et l'arrondissement de Villefranche, département du Rhône.

La *Franche-Comté*, le clos du Château, à Ray, département de la Haute-Saône ; Voiteur, Menetru, Blandans, Saint-Lothain, Gérage, Saint-Laurent, Arbois et Polygny, département du Jura ; Besançon, Byans, Mouthier, Lombard, Leisle et Lavans, département du Doubs.

La *Bresse*, le *Bugey*, et le *pays de Gex*, Seyssel, Champagne, Machurat, Talissieux, Culoz, Anglefort, Groslée et Saint-Benoît, département de l'Ain.

Le *Poitou*, Champigny, Saint-Georges-les-Bailleraux, Coutures, Jaulnais et Dissais, département de la Vienne.

Le *Berry*, le *Nivernais* et le *Bourbonnais*, Chavignole et Sancerre, département du Cher ; la Garenne-du-Sel, département de l'Allier, et Pouilly, département de la Nièvre.

L'*Aunis*, l'*Angoumois*, et une partie de la *Saintonge*. Chaniers et quelques autres crus

du département de la Charente-Inférieure ; Saint-Saturnin, département de la Charente.

Le *Limosin*, les côtes d'Allassac, du Saillant et de Syneix, département de la Corrèze.

L'*Auvergne*, le *Velay* et le *Forez*, Mariol, la Chaux, Calville, les Martres, Authezat, Monton, Montperroux, Vic-le-Comte et Coudes, département du Puy-de-Dôme ; Renaison, département de la Loire.

Le *Lyonnais*, Charly, Baroles et Couzon, département du Rhône.

Le *Dauphiné*, les Roches et Vienne, département de l'Isère ; Saillans et les autres vignobles du département de la Drôme.

Le *Bordelais*, Ambes, Lassouys, Bouliac, Bacalan, Gilet, Saint-Gervais, Asque, Latresnes, Quinsac, Saint-Loubez, Valenton, Macau, Boutiran, Izon, Cadaujac, Baurech, Bourg, Letourne, Langoiran, et quelques autres crus du département de la Gironde.

Le *Périgord*, Mareuil, Douzilhac, Celles, Brantôme, Bourdeilles, Saint-Pantaly et Saint-Orse, département de la Dordogne.

La *Guienne* proprement dite, Roquefort, Gabaret et Villeneuve, département des Landes.

La *Gascogne*, Verlus, Mazères, Viella, Gouts et Lussan, département du Gers.

L'*Agenois*, Thésac, Péricard et Buzet, département de Lot et Garonne.

Le *Quercy*, le vin dit *vin rouge dans tout son corps*.

Le *Languedoc*, Mauve, Limony, Sara, Vion, Aubenas et Largentière, département de l'Ardèche; Lacostières, Jonquières et Pugeault, département du Gard; Fau, Aussac, Auvillar, Saint-Loup, Campsas, la Villedieu et Montbartier, département de Tarn et Garonne; Meilhart, la Roque, Lagrave, Técon et Rabastiens, département du Tarn; Garrigues, Perols, Villeveyrac, Bouzigues, Frontignan et Poussan, département de l'Héraut; Villaudric et Fronton, département de la Haute-Garonne; Fiton, Leucate, Treilles, Portet et Narbonne, département de l'Aude.

La *Provence*, Bandol, la Cadière, Saint-Nazaire, le Castelet, Saint-Cyr et le Beausset, département du Var; Aubagne, Gemenos, Roquevaire, Allauch, la Ciotat et Marignane, département des Bouches-du-Rhône.

Le *Béarn* et la *Navarre*, Lasseube, la Hour-

cade, Aubertin, Saut-de-Navailles, Cucuron, Luc, Lagor, Navarreins et Sauveterre, département des Basses-Pyrénées.

Le *Roussillon*, Salces, Espira-de-la-Gly, Pisilla, Saint-Estève, Villeneuve-la-Rivière et plusieurs autres vignobles du département des Pyrénées-Orientales.

L'*île de Corse* a des crus dont les vins entrent dans cette classe.

" SECOND SECTION.

" All the remaining wines of France are " comprised under this class ; their number " and varieties are so great that they would fill " several pages, but as the enumeration would " be merely for the purpose of guarding the " reader against their purchase, as being of a " very base and inferior quality, whether aris- " ing from the worst *cuvées*, or vineyards natu- " rally bad, this end will be fully answered " by notice, that all wines from the best even " to those tolerably good, are to be found in " the preceding list, and that all the others not " mentioned are to be avoided."

§ II. VINS BLANCS.

Première Classe.

La *Champagne*, des crus de Sillery, d'Ay, de Mareuil, d'Hautviller, de Pierry, de Dissy, et des vignes dites *le Clozet*, à Epernay, département de la Marne.

La *Bourgogne*. Les célèbres vins de Montrachet, département de la Côte-d'Or.

Le *Bordelais*, les vins *secs* de Saint-Bris, de Carbonnieux et de Pontac, avec les vins *moelleux*, pleins de séve et de parfum, de Sauternes, Barsac, Preignac et Beaumes, département de la Gironde.

Le *Forez*. Les excellens vins de Château-Grillet, département de la Loire.

Le *Dauphiné*. Ceux de l'Hermitage, qui brillent par beaucoup de corps, de spiritueux et de parfum.

Deuxième Classe.

La *Champagne ;* les crus de Cramant, Avise, Oger et le Ménil, département de la Marne.

L'*Alsace*, ceux de Guebwillers, Turkeim, Riquewir, Ribauvillé, Thann, Bergholtzell, Rufach, Pfaffenheim, Enguisheim, Inguer-

sheim, Mittelweyer, Hunneveyr, Katzenthal, Amerschvyr, Kaisersberg, Kientzheim, Sigolzheim et Babelheim, département du Haut-Rhin; Molsheim et Wolxheim, département du Bas-Rhin, qui produisent des vins secs fort estimés.

La *Bourgogne*, les vignes dites la Perrière, la Combotte, la Goutte-d'Or, la Genevrière et les Charmes, à Meursault, département de la Côte-d'Or.

La *Franche-Comté*, Château-Châlons, Arbois et Pupillin, département du Jura.

Le *Lyonnais*, les vins de Condrieux, département du Rhône.

Le *Bordelais*, Langon et Cérons, département de la Gironde.

Le *Périgord*, les côtes de Monbasillac, de Saint-Nessans et de Sancé, département de la Dordogne.

L'*Agenois*, Clairac et Buzet, département de Lot-et-Garonne.

Le *Languedoc*, Saint-Peray et Saint-Jean, département de l'Ardèche, vins mousseux et non mousseux.

Le *Béarn*, Jurançon, département des Basses-Pyrénées.

Troisième Classe.

La *Bourgogne* et le *Beaujolais :* la vigne dite *le Rougeot*, à Meursault, et les vins dits *de première cuvée*, département de la Côte-d'Or; les côtes de Vaumorillon et des Grisées, territoire de Tonnerre, et les vignes dites le Clos, Valmure, Grenouille, Vaudesir, Bouguereau et Mont-de-Milieu, à Chablis, département de de l'Yonne ; ensin Pouilly et Fuissey, département de Saône-et-Loire.

La *Franche-Comté*, l'Etoile et Quintignil, département de Jura.

Le *Bordelais*, Pujols, Ilats, Landiras, Virelade, Sainte-Croix-du-Mont et Loupiac, département de la Girode.

Le *Forez*, Saint-Michel-sous-Condrieux, département de la Loire.

Quatrième Classe.

La *Champagne* les vins blancs des Riceys, département de l'Aube.

L'*Alsace*, ceux de Mutzig, de Neuviller et d'Ernolsheim, département du Bas-Rhin, et

ceux de Rixheim et d'Habsheim, département du Haut-Rhin.

L'*Anjou* et le *Maine*, les vins des coteaux de Saumur, Parnay, Dampierre, Souzé, Turquant, Martigné-Briant, Foy, Rablay, Beaulieu, Saint-Luygne et Savenières, département de Maine-et-Loire.

La *Touraine*, Vouvray, département d'Indre-et-Loire.

La *Bourgogne*, la cuvée dite *de la Barre*, à Meursault, les vins blancs dits *de seconde cuvée*, département de la Côte-d'Or; la côte Delchet, à Milly; la Fourchaume, à Maligny; une partie des côtes de Troëne, à Poinchy; de Vaucompin, à Chiché; de Blanchot, à Fiey, et de celle de Fontenay; les coteaux nommés les Charloups, les Bridennes, les Boutois et la Maison-Rouge, à Tonnerre; les vignes dites le Chapelot, Vauvillien, la Preusse, Vaulovent, Vossegros, les bas du Clos et plusieurs autres, à Chablis; celles de la Poire, de Blamoy, de la Voie-Blanche et des Chaussans, à Saint-Bris et à Champ, département de l'Yonne; Cheintré, Solutrée et Davayé, département de Saône-et-Loire.

La *Franche-Comté,* Montigny, département du Jura, et Millery, département du Doubs.

Le *Berry,* Chavignol et Saint-Satur, département du Cher.

L'*Auvergne,* Corent, département du Puy-de-Dôme.

Le *Dauphiné,* les vins de Merceurol et ceux nommés *clarette,* à Die, département de la Drôme; les meilleurs vins blancs de Vienne et de la côote Saint-André, département de l'Isère; enfin la clarette de la Saulce, département des Hautes-Alpes.

Le *Bordelais,* les vignobles de Langoiran, Rioms, Cadillac, Cambes, Quinsac et Camblannes, département de la Gironde.

L'*Agenois,* Marmande et Sommensac, département de Lot-et-Garonne.

Le *Languedoc,* Guillerand, département de l'Ardèche; Limoux et Magrie, département de l'Aude; Laudun et Calvisson, département du Gard; et Gaillac, département du Tarn.

La *Provence;* les vins de Cassis, département des Bouches-du-Rhône.

Le *Roussillon,* Saint-André et Prépouille-de-Salces, département des Pyrénées-Orientales.

Le *Bigorre*, Bouilh, Pereuil, Castel-Vieilh et Périguières, département des Hautes-Pyrénées.

L'*île de Corse ;* on y fait quelques vins blancs qui peuvent être rangés dans cette classe.

Cinquième Classe.

Première Section.

Champagne, Chouilly, Montelon, Grauves, Mancy, Molins, Beaumont, Villers-aux-Nœnds et Maugrimaud, département de la Marne.

Lorraine, Bruley, département de la Meurthe ; et Creuë, département de la Meuse.

Alsace, les vignobles de l'arrondissement de Wissembourg de celui de Schlestadt, département du Bas-Rhin.

Bretagne, Varades, Montrelais, Valet, la Chapelle-Hullin, la Haye, le Loroux, le Palet, Maisdon, Saint-Fiacre, Saint-Géréon, Saint-Herblon et Riaillé, département de la Loire-Inférieure.

Anjou et *Maine*, le clos des Jasnières, département de la Sarthe ; Chaintré, Varrains, Chassé, Saint-Cyr-en-Bourg, Brézé, Cour-

champ, le Mihervé et Saumousset, département de Maine-et-Loire.

Touraine. Rochecorbon, Vernon, Montlouis, et Saint-Georges, département d'Indre-et-Loire.

Blaisois. La contrée nommée Sologne ; Vimeuil, Saint-Claude, Moret et Montelivaut, département de Loir-et-Cher.

Bourgogne, les troisièmes cuvées de Meursault, département de la Côte-d'Or ; Montagny, Chenove, Buxy, Saint-Vallerin, Saules, Bouzeron et Givry, dans l'arrondissement de Châlons-sur-Saône ; Vivier, Béru et Fley, département de l'Yonne ; Vergisson, Vinzelle, Loché et Charnay, département de Saône et Loire.

Franche-Comté, Poligny et Lons-le-Saulnier, département du Jura.

Nivernais, Pouilly-sur-Loire, département de la Nièvre.

Aunis, *Saintonge*, et *Angoumois*, Surgères, département de la Charente-Inférieure, et la Champagne, département de la Charente.

Bordelais, les vignobles cités dans la précé-

dente classe font beaucoup de vins qui ne doivent entrer que dans celle-ci.

Provence. Marseilles, Gemenos, Aubagne, Allauch, et le Plant-de-Cugne, département des Bouches du Rhône.

Deuxième Section.

Picardie et *Ile de France*, Pargnant, Cussy, Château-Thierry et Charly, département de l'Aisne; Mouchy-Saint-Eloy, département de l'Oise, Mignaux et Andresy, département de Seine-et-Oise; la Côte des Vallées, à Chartrettes, département de Seine et Marne.

Champagne, les environs d'Ancerville, de Vitry-sur-Marne et de Sézanne, département de la Marne; Bar-sur-Aube et Rigny-le-Féron, département de l'Aube.

Lorraine, quelques crus du département de la Moselle.

Alsace, les vins de treille, des environs de Strasbourg, département du Bas-Rhin; et les vignes les moins exposés du département du Haut-Rhin.

Bretagne, la plus forte partie du produit des vignobles du département de la Loire-Inférieure, cités dans la première section de cette classe.

Anjou, Trelazé, Saint-Barthélemy, Brain-sur-l'Authion, Distré, Antigné, le Bas-Nueil, Brion et tous les crus des arrondissements de Segré et de Baugé, département de Maine et Loire ; la Flotte, la Châtre, Sainte-Cécile, Marçon, Château-du-Loir, Mareil, Saint-Benoist, Saint-Georges et Champagne, département de la Sarthe.

Touraine, Nazelles, Noizay, Lussault, Saint-Martin-le-Beau, Reugny, Chançay et Langeais, département d'Indre-et-Loire.

Orléanais, Marigny, Rebrechien, Saint-Mesmin, Loury, et quelques autres crus du département du Loiret.

Blaisois, Mer-la-Ville, Troo, Artuis, et Montoire, département de Loir-et-Cher.

Bourgogne, Givry et quelques autres crus de l'arrondissement de Châlons-sur-Saône ; Roffé, Sérigny, Tissé, Vezanne, Barnouille, Dié, Toulay, Milly, Maligny, Poinchy, Villy, Chiché,

Ligny-le-Châtel, Poily, Chemilly, Courgy et plusieurs autres du département de l'Yonne; les Certaux, Saint-Vérand, Pierreclod, Bussière, Saint-Martin, et quelques autres du département de Saône-et-Loire.

Franche-Comté, plusieurs crus des départemens du Doubs et du Jura.

Bresse, *Bugey* et pays de *Gex*. Pont-de-Veyle et Bourg, departement de l'Ain.

Poitou, Loudun, Trois-Moutiers et Châtellerault; département de la Vienne.

Berry et *Nivernais*, Saint-Amant et Bourges, département du Cher; plusieurs crus du département de la Nièvre; Saint-Pourçain, la Chaise et les Creuziers, département de l'Allier; Chabris et Reuilly, département de l'Indre.

Aunis et *Saintonge*, Surgères et Saint-Jean-d'Angély, département de la Charente-Inférieure; Cognac, etc. département de la Charente, poduisent des vins propres à la fabrication des eaux-de-vie.

Auvergne, Chauriat, département du Puy-de-Dôme.

Bordelais et autres provinces comprises dans le gouvernement de la Guienne, Cubsac, Fron-

sac, Blaye, Bourg, Castillon, Saint-Foy-la-Grande, et le pays d'Entre-deux-Mers, département de la Gironde; plusieurs crus des départemens de la Dordogne, des Landes, de Lot et Garonne, du Gers et du Lot.

§ III. VINS DE LIQUEUR.

Première Classe.

Roussillon. Le vin muscat de Rivesaltes, département des Pyrénées-Orientales.

Alsace. Les meilleurs vins dits de *paille,* à Colmar, à Kaisersberg, à Ammerschwir, à Olwillers, à Kientzheim et dans quelques autres vignobles du département du Haut-Rhin.

Dauphiné. Le vin de *Paille* vignobles de l'Hermitage.

Deuxième Classe.

Le *Languedoc,* ceux de Frontignan et de Lunel, département de l'Hérault.

Le *Roussillon,* les vins rouges *de Grenache,* à Bagnols, à Cosperon, à Collioure et à Rodès,

et ceux dits *maccabec*, à Salces, département des Pyrénées-Orientales.

Troisième Classe.

Le *Languedoc*, les muscats des seconds crus de Frontignan et de Lunel, et ceux de Maraussan, les vins dits *de Picardan* à Marseillan et à Pommerols, enfin ceux dits *de Calabre, de Malaga, de Madère*, etc., que l'on prépare dans plusieurs vignobles du département de l'Hérault.

La *Provence*, les muscats, rouges et blancs, de Roquevaire, de Cassis et de la Ciotat, le malvoisie de Roquevaire, et les meilleurs vins cuits du département des Bouches-du-Rhône.

Quatrième Classe.

Languedoc. Cazouls-les-Béziers, Bassan, Béziers et Montbazin, département de l'Hérault, beaucoup de vins muscats, dont quelques rouges.

Provence. Barbantane et Saint-Laurent, département des Bouches-du-Rhône, et plu-

sieurs crus des départemens des Basses-Alpes et du Var.

Le *Comtat d'Avignon* a les muscats de Beaumes, département de Vaucluse.

PART II.

SPAIN.

In all the provinces of this country a considerable quantity of wines of different kinds is made, which form the base of a great commerce. The wines *de Liqueur* differ from the French not only from the quality of the plants and the heat of the climate, but still more in the manner of their preparation. The grapes are suffered to become quite ripe, and part of the *must* is moreover concentrated by boiling it in large cauldrons for forty-four hours, care being taken to remove the scum from the surface, until reduced to a quarter of its original quantity. The sirop obtained serves to colour the wine and give it the strength necessary for keeping. The *must* which has not been boiled is passed through a strainer in order to separate the stones and husks; the requisite quantity of the above-mentioned sirop

is added, and the whole is suffered to ferment in vats. The fermentation ceases before the dissolution of the saccharine particles. It requires a length of time to acquire the flavour and perfume.

The variety of vines in Spain is very considerable, above 500.

D. Simon-Roxas-Clemente, describes 120 species in *Andalusia* and *Grenada*. The variety esteemed the best is called *Ximenez*. It is reported to have been a native of the Canaries and Madeira, and transplanted to the Rhine, and brought from thence by Cardinal Don Pedro Ximenes, whose name it bears; but it came more probably from Malvoisie, in the Morea. This vine gives the name to the *Malaga* wine, called *Pedro Ximenez*; and enters more or less into all the wines of *Paxarete*, *Xeres*, *San Lucar*, and several others.

GALICIA.

The wines of this province are mostly consumed in the country. The best are produced at *Ribadavia*, and tolerably good in the district of *Tuy*.

BISCAY.

The wines are in general harsh and bad; the best at *Vittoria*, called *Pedro Ximenez*.

NAVARRE.

Considerable vineyards, good *vins d'ordinaire*, at *Tudela*. *Peralta*, near *Pampeluna*, is famed for two kinds, the one called *Rancio*, the other a wine *de liqueur*. Little is exported.

ARRAGON

Produces much wine, particularly the *Grenache*, so called from the grape upon vineyards at *Sabayes* and *Carignena*.

Borja, near *Tarragona*, produces a *white wine, liquoreux*, and very agreeable.

CATALONIA

Abounds in vineyards. The *Malvoisie* wines made at *Sitges*, are particularly esteemed.

LEON.

Little exported, the best upon the vineyards of *Medina del Campo*.

OLD CASTILE.

No exportation; vineyards near *Tierra del Campo,* in the province of *Rioxa;* and at *Cabezon,* near *Valladolid.*

NEW CASTILE.

The best wines in the environs of *Valdepeñas,* next those of *Manzanares et Albacète.* The only wine of *liqueur* comes from *Fuençaral.*

VALENCE

Abounds in wines; near *Alicant,* the famous red wine, called *Tinto,* is produced; in growing old it contracts a sharp taste, and is called *Fondellol,* to distinguish it from the new. *Vins d'ordinaire de la Torre, du Santo Domingo, Perales et Segorbe. Benicarlo et Vinaroz,* upon the coast, produce wines high coloured, with body and spirit, which are much used for giving body, colour, and strength to weak wines.

ESTREMADURA.

Many vineyards, but the produce consumed by the inhabitants. At *Olivencia,* a wine,

called *Tinto*, very excellent, and the only one in Spain comparable with those of the second class in France.

ANDALOUSIE.

The most fertile in Spain. At *Rota*, five leagues from *Cadiz*, a celebrated red wine, called *Tintilla*, from the plant, also *tinto di Rota*.

Xeres de la Frontera, seven leagues from *Cadiz*, is surrounded by vineyards. The three most esteemed kinds of white wines, are, 1. *Paxarète ; liquoreux*, and highly flavoured ; 2. *Vino seco*, dry and bitter, with a good *bouquet ;* 3. *Abocado*, in quality between the other two.

A muscat wine, called *Pedro Ximenez*, superior to the *Malaga*.

Paxarète, an ancient monastery, one league and a half from *Xeres*, possesses in its enclosures the same white wines under the same names, but more highly esteemed.

Moguer in *Niebla ;* wines called *Moger*.

San Lucar di Barameda, nineteen leagues from *Seville, vins muscats*, of superior quality ; and red wine, called *Tintilla ;* also those called

Zalogne et Carlon, are esteemed. The merchants of *Xeres* use a large quantity of the *San Lucar* wines to mix with their own.

Cordova, good wines, particularly that of *Montilla;* dry, of good flavour and *bouquet.*

The wine, called *Negro Rancio,* is made at *Rota et Xeres,* &c.

MURCIA.

The wines in general are *vins de liqueur;* the best near *Carthagena.*

GRENADA.

The best wines come from the mountains, and are so called in England.

The 1st, is called *Pedro Ximenez,* from the name of the grape.

2. The sweet wines, called *of colour,* new, of an amber colour, and very sweet; grown old, they lose this sweetness, and acquire fineness, body, and spirit; they keep a very long time. Their price varies according to their age, new 150 francs the cask of 440 litres. The oldest frequently 5000 francs and more.

3. *Vins Muscats,* of two kinds; one, called *de Malaga,* the other *de Larmes.*

4. The wine of *Cherries,* in which black cherries being infused, give it this flavour.

5. A white dry wine, like that of *Xeres,* under which name it is sold.

6. A *Malmsey* wine, like that of *Sitges:* not exported.

7. A red wine, called *Tinto*; very high coloured, sweet and sharp at the same time; seldom exported.

Velez Malaga, about five leagues from *Malaga,* surrounded by vineyards, produces much wine; sold under the name of *Malaga.*

MAJORCA

Abounds in wines; the most celebrated is the *Malmsey,* made at *Pollentia.*

MINORCA.

The vine much cultivated; *Aleyor,* a vineyard, at the foot of *Mount Taurus,* produces an excellent *red wine,* but it does not bear

exportation, although tried in large and small quantities.

Alba Flora, is a *white wine* much sought after, it resembles the wines of the Rhine, but not so dry.

PORTUGAL.

Situate between the 8th and 11th degrees of longitude, and 37th and 42d of latitude. Vineyards abound in all its provinces, the wines are reckoned inferior to the Spanish, and less spirituous, thence requiring a mixture of brandy.

The species of plants are numerous, sixty-seven have been counted in the same vineyard. But the wine, called *Port*, is the produce of one grape, black, with leaves deeply insected, and very rough.

ENTRE DOURO ET MINHO.

The vines which border the *Minho*, grow high, and are situated in the plains; on the contrary, those upon the *Douro* are low, and, as in France, upon *espaliers;* here the best wines are made.

A company, under the sanction of the government, called the company of the *Upper*

Douro, has the exclusive commerce of the wines of this part; its members are bound to take the wine of each cultivator at a fixed price, who cannot sell to any other person but through the company, who receive a toll of six per cent. upon the value of the sale.

The country is divided into districts, one of which furnishes the wines, called of the *Factory (Vinhos de Feitoria)*; the other, those of the *Branch (de Ramo)*. The first are the better; they ferment a longer time in the vat, and when barrelled, one-twelfth part of strong brandy is added. These wines at first are very high coloured, firm, and too spirited, but when matured by keeping in cask and bottles, the brandy ceases to be tasted, their colour weakens, they become fine, delicate, and have spirit and flavour. They are compared with the best of the second rate of the French wines, and resemble those of *Côte Rotie*.

The wines of the *Branch*, amongst which some are very good, ferment a shorter time, and are less brandied, some even have none. These wines are reckoned inferior, and form the common drink of the country. The com-

pany of the factory is supposed to use them to fill up their casks.

Pezo da Regua, in the *Upper Douro,* produces the best wine of the factory.

Amongst those of the *Branch* some are very good, particularly those of *Villarinho des Freires, Alvacoès do-Corgo, d'Hormida, Abassas, Guials, Galafura, Covelinhas, et Gorvaens.*

The *white wines* are not of equal repute, and seldom exported.

TRA LOS MONTES.

There are many vineyards in this province, but rarely any exportation.

BEIRA.

The wine of this province is but of moderate quality; much is made near *Coimbra.* The plants always grow high. The environs of *Lamego,* twenty leagues south-west from *Oporto,* produce good wines; no brandy is intermixed.

ESTRAMADURA.

The vine much cultivated; very good wines.

Between *Œiras et Carcavellos, vins de liqueur, red* and *white*, the last most esteemed, called *Lisbon* wines in England, in Germany *Portugal* wines, in the country, wines of *Carcavellos.*

Setuval, excellent wines, particularly the *white*; two kinds, the one called *dry*, the other *muscat.*

Bucellas, six leagues from *Lisbon; white wines,* pure, they resemble those of *Barsac* but are stronger, they are preferred to the *dry* of *Setuval* for exportation: brandy is used.

Colares, the best common wines of the country.

Santarin, fifteen leagues from *Lisbon,* much common wine, sent to *Lisbon.*

SWITZERLAND.

The country does not produce sufficient wine for the inhabitants.

The canton of *Schaffhausen* produces good *red wines*, and in abundance.

Bâle; the wines, called *de l'Hopital et le Cemetiere St. Jacques*, are named in the country *Le Sang des Suisses.*

Berne; the best wines the *Erlach.*

Grisons, much good common wines. At *Chiavenna*, a wine, called *Aromatique;* a *white wine* from *red grapes.*

The *Valteline;* good *red* wines, keep remarkably well.

Neuchâtel; good wines, particularly near the Lake; the *red* equal to the third quality of *Burgundy* wine. The best are those of *Boudry et Cortaillods*, of a good colour and agreeable flavour.

The canton of *Vaud* alone produces as much wine as all the rest. The best are those of *Cully, et Désalés*, between *Lausanne* and *Vevay;* next *la Côte,* from *Lausanne* to *Coppet.* They are dry like those of the Rhine, and keep well.

Geneva; its best vineyards are those of *Frangy et Monnetier.*

Le Valais; the best wines *la Marque et Coquempin,* district of *Martigny, red* and *white;* also some *Malmsey.*

Brigg; tolerable good wines.

St. Gall; good wines, particularly those of *Bernang.*

ITALY.

THE KINGDOM OF SARDINIA.

SAVOY.

RED WINES.

Class 1.

The most esteemed are in the environs of *Montmélian et St. Alban,* from the declivities of *Mount Termino et St. Jean de la Porte.*

They are of two kinds, the one, called *Clairets,* of a light colour, from being fermented only two or three days, the other higher coloured from a fermentation of eight days.

The principal vineyards in the district of *St. Jean de Maurienne,* are *de Bonne-Nouvelle, d'Aiton, de Sain Jean, Saint Julien, St. Martin de la Porte,* and particularly *de Princens et d'Echaillon*

Class 2.

The wines of *la Chantagne,* upon the sides of the *Rhone,* and from the valley *la Rochette.*

The *Vins des Abymes,* so called from *des Abymes de Myans,* are of low quality; and consumed at *Chamberry.*

The district of *Annecy* contains many vineyards, well kept, and producing good wine; the best at *Designy,* district of *Rumilly.*

WHITE WINES ET VINS DE LIQUEUR.

The best is found upon the slope, called *Altesse,* upon the *Rhone,* near *Chamberry.* The vine came from Cyprus.

Maretel, and some *crus* of *St. Innocent,* near *Chamberry.*

At *Lasseraz,* a wine from the *Malmsey* plant, good and frothing like *Champagne.*

NICE.

The principal vineyards are in the district of *Puget-Thénieres,* the only wine of repute is produced upon the vineyard *Bellet;* it is red, delicate and agreeable, and keeps well.

PIEMONT ET MONTFERRAT.

The wines of *Piemont*, are at the same time sharp and sweet, of a deep colour, the best are produced, both red and white, at *Asti*, near *Marengo;* in the vineyards of *Chaumont*, near *Suza*, and in those in the environs of *Albe*.

Gatinara Masserano, Biella, near *Verceil*, red wines, of good flavour and body.

VINS DE LIQUEUR.

The produce of the plants, called *Passaretta, Malvasia Nebiolo*, near *Asti*.

Barbara et Bonorde, near *Casal*.

The *Nebiolo* has the perfume of the raspberry.

Canelli, vins muscats.

Chambare, near *Aoste, vins muscats*.

Montferrat, department of *Marengo*, produces good wines; the white most esteemed, the red, deep coloured and intoxicating.

GENOA.

All its cantons produce good *vins d'ordinaire et muscats*. The best in the districts of *Tor-*

tose, Novi, Voghera. Those in the canton of *Genoa* are of low quality, and change quickly. The most esteemed wines of *Montenotte,* come from *Ronagemalda,* near *Acqui ; from Roascio, Clavezana,* and *Castelleno,* near *Ceva ; San Remo, Albisole, et Quegniano,* near *Savona.*

ISLE OF SARDINIA.

The wines are so abundant, that in some years the fruit is left upon the vines for want of vessels.

Bosa, Alghier, Sassari, Ogliostra, produce good *vins d'ordinaire et vins de liqueur,* particularly the *Vin Nasco;* of an amber colour, and next the red wine called *Giro.*

Also the *Malmsey,* made at *Sorso, Bosa, et Alghier.*

Those called *de Caunonao, de Monaca, et de Garnaccia,* are highly esteemed, and exported to *Holland, Denmark,* and *Russia.*

BRESCIA.

The vineyards to the east of *Brescia,* in the

country called *La Riviere*, produce good red wines.

Toscolano, a wine which will keep above twenty years, and esteemed a remedy for the fevers of the country.

Raffa, near *Salo*.

San Felice, Polpenesse, Padenghe, et Manesba.

The produce from *I. Ronchi et la Santissima*, near *Brescia*.

At *Castiglionê* and *Lonato*, five leagues east of *Brescia*, is prepared the celebrated *Vino Santo*, of a golden colour, perfect after three or four years keeping. It is compared to *Tokay*, and superior to *Cyprus*.

VERONESE.

Vino Morto, so called from want of spirit.

Vino Santo is likewise made, and *Vin Muscat*.

The hills of *Soave* produce good red and *Vino Santo*.

MILAN.

Much and good *vins d'ordinaire*. The hills

Montedi-Brianza, produce light coloured, lively, and well flavoured wines.

Bellagio, upon the *Lake Como*, wines of a good colour and spirit.

The environs of *Pavia* much, but inferior, except a white wine, dry and *mousseux*, like *Champagne*.

MANTUA.

An agreeable wine, called *Labusca*, from the plant.

MODENA.

Sufficient wine for the inhabitants, generally good; the best at *Ratrera* and *Sapolo*.

PARMA ET PLACENTIA.

The best vineyards are those of *Panocchia*, *Vigatto*, *Traversetolo*, *Casola*, *Avola*, *Azano*, district of *Parma*.

Vallee-Irdone, *Bottola*, *Ponté d'Allolio*, *Verdetto*, *Sala del Christo Creta*, district of *Plaisance*.

Santo Pretasso, Frescale, Caselle, Lassurasco, Rugarlo, Castellina, Salso-Maggiore, Villa-Chiara, Claretto, Pazola, district of *Borgo, San Domino. Vins de liqueur* are also made in some of these vineyards, but unpleasant to strangers from their taste of honey.

TUSCANY.

The plain of *Pisa* contains some considerable vineyards, but the wines are weak; those of *Buti* are the best.

The department of the *Arno* good wines, particularly those of *Chianti, Carmignano, Artiminio, Tizzana, Montale, Lamporecchio, Monte Spertoli, Poncino, Glogoli, Antella, les Roses;* but the most celebrated is the *Aleatico;* it resembles the *Tinto* of *Alicante* in colour and perfume.

The department of *Ombrone;* good *vins d'ordinaire;* those of *Sienna* are praised.

The *vins de liqueur* are *Monte Pulcino, Montalcino, Rimeneze, Pont-Ecole, et Santo Stefano;* the first of these is the most esteemed.

ELBA.

Little red wine, but very good ; the white inferior.

The hermitage of *Monte-Serrato* good wine.

The environs of *Rio*, *vins muscats*.

The most extraordinary wines are the *Vermut* and *Aleatico*. The *Vermut* is a preparation of the best white wine, with wormwood and other aromatic herbs; it has body, bitterness, and an agreeable perfume, and is renowned in France for rousing the appetite when flagging, (if taken in the middle of dinner) to a second dinner.

The *Aleatico* is a red *muscat* wine, it is compared to the *Monte Pulcino*, and *Monte Catini*, when they have lost their inebriating odours.

ROMAN STATE.

It contains ten small provinces, all of which produce much and good *vins d'ordinaire*, *vins communs*, and some *vins fins et de liqueur*, which are esteemed in *Italy*, but do not bear exportation.

The plants producing the wines of high and low quality, grow promiscuously.

The *vins de liqueur*, called *Moscatello, Aleatico, Vernaccia, Græco, et Vino Santo*, are prepared from the plants which produce the common wines. Each proprietor has his own mode of making them, which causes a great dissimilarity.

Vins de Liqueur.

Albano, in the *campagna* of *Rome*, produces the best of these wines; the most esteemed next to the *Lacryma Christi*.

Monte Fiascone, upon a mountain near the *Lake Bolsena*, *vin muscat*, with a strong aromatic flavour, and inebriating.

Orvièto is surrounded by vineyards producing red wines much valued, which keep well and improve. Also white wine *muscats*, famous for their flavour and perfume, but they do not keep long.

Farnese, two leagues from *Castro*, *vins muscats*.

Terni, six leagues from *Spoleto*, carries on a great commerce in wines, and some of them very good.

Vins d'Ordinaire.

Viterbo, fourteen leagues from *Rome,* produces the best.

La Riccia, excellent wine, but in small quantity.

The vineyards near *Rome,* formerly in estimation, have lost much of their reputation.

Saint Marin, very delicate wines, which keep well in cool cellars.

Imola, in the *Romana,* eight leagues from *Bologna,* many white wines, which are boiled *(cotti)* in order to preserve them; those not boiled, are pleasant and *mousse,* like *champagne.*

The *Ferrarese, vins d'ordinaire et communs ;* likewise *vins de liqueur.*

Spoleto, good *vins d'ordinaire.*

Genzano, vins d'ordinaire tolerably good.

NAPLES.

Mount Vesuvius famed for its wines; three kinds superior; *Lacryma Christi* is the best.

The quantity is very little, and seldom an article of commerce. It is *liquoreux, fin,* of a red colour, exquisite flavour, and fine perfume. Second, the *vin muscat,* amber coloured, delicate, and highly perfumed. Third, the *vino Greco,* so called from the plant being brought from *Greece.*

The hills around *Lake Averno,* and the mountains surrounding the village *Sainte Marie de Capoua,* are covered with vines producing red and white wines so near in qualities to the preceding, that they can scarce be distinguished.

Carigliano, vins muscats, with a flavour of *Fennell.*

Bari and *Tarento, vins muscats et vins d'ordinaire.*

Reggio; these wines vary according to the mode of their fabrication, the same grape producing wine like *Burgundy,* and *vins de liqueur.*

Les Champs Elysees, near *Baia,* good wines, red and white.

Gierace, thirteen leagues from *Reggio,* wine distinguished by uniting the lightness of *French* wine with the *vino cotto.*

Fundi, good *vins d'ordinaire.*

La Campagna, from which the Romans

drew their best wines, has lost its reputation. A white wine *mousseux* is quoted, and is called *Asprino,* from a slight sharpness.

Caprea, Ischia, and *Procida,* islands in the Gulf of *Naples,* produce good wines; *Caprea* the best.

SICILY.

Mascoli, in the inferior region of *Etna,* furnishes the best wines of the province; they are red, which is a rarity in Sicily. The vineyards of *La Sciarra,* of *Macchia,* and *San Giovanni,* are quoted as being very good.

Catana; the best *vins d'ordinaire* in *Sicily,* strong, bear water well, and have a slight taste of pitch.

The environs of *Taormina,* and the vineyards of *Faro,* produce good red wines.

The district of *Messina* also furnishes much for exportation.

Syracuse is famous for its *vins de liqueur,* both red and white.

The *Val di Mazara* furnishes good wines. The vineyards of *Mazara, Castel Veterano,*

Coriglione, Termini, and *Girgenti,* are reputed the best.

Sicily produces many others, as *vins d'ordinaire et communs.*

LIPARI ISLES.

Lipari abounds in wine. The *Malmsey* is most esteemed. The *vins d'ordinaire* are good.

Stromboli; the inhabitants draw their principal riches from the sale of their *Malmsey* wine.

GERMANY.

The wines of *Germany* have a peculiar character; they are drier than those of France, and have an acidity which is unpleasant to most persons at the first.

DEPARTMENT DE LE SARRE.

The wines from the vineyards of *Braunenburg*, *Graach*, *Piesport*, *Wehlen*, and *Zeltingen*, in the district of *Treves*, are reckoned the best of the *Moselle*.

Those from *Rinsport*, canton of *Witlich*, and *Becherbach*, canton of *Grumbach*, are in the second rank.

La Montagne Verte, district of *Treves*, good wines; those of *Cusel* and *Valdrach*, the same canton, are deemed a specific for the gravel.

DEPARTMENT RHIN ET MOSELLE.

Grapes, the *Riessling* and *Kleinberger*. The first is harsh, and requires hot seasons; but acquires, by keeping, a fine *bouquet*. The second ripens more easily, and gives more wine, but inferior.

RED WINES.

Altenahr, Dernau, Mayschof, Rech, Ahrweiler, Bruch, Creutzberg, Hoënningen, Kesseling, produce good wines.

WHITE WINES.

Walporzheim, upon the river *Ahr*, the most esteemed wines, which require eight or ten years keeping; they are called *vins de l'Ahr*.

Rutz, upon the *Moselle*, equal to the preceding, called *vins de Moselle*.

Steeg, near *Bacherach;* nearly the same quality, called *vin du Rhin*.

Montzingen, vins du Rhin, rather inferior.

2d Quality.

Bodendorf, near *Bonn; Affenbourg Hamen,* near *Coblentz; Strang, Elzenburg, Alzenburg,* near *Neider-Breisig; Lutz,* near *Treiss; Maas* and *Huhn,* near *Nieder Heimbach; Stugerboeg,* are celebrated as *vins du Rhin.*

Engehohe, Neiderborg, Leinenborn, Bangert, Rosenhech, as *vins de la Nahe.*

Rengsberg, a Tarbach, Wurzgarten, near *Tarben; Amfuhr,* at *Burg;* produce the best *vins de Moselle,* next to *Rutz* above mentioned.

MONT TONNERRE.

The wine forms the greatest branch of commerce in this district, under the name of *vins du Rhin;* a great quantity is sent to *England.*

The price of the new wine varies from one franc fifty cents, to five francs fifty cents the *maas* or double litre, (two bottles English) in the best vineyards; in the inferior vineyards, sometimes as low as three francs the hecto-

litre. As the wine will keep even to a hundred years, the price increases to twelve and even to twenty-four francs per bottle.

RED WINES.

Few; the vineyards of *Keinigsbach* some of the best.

WHITE WINES.

Deidesheim, the best wine of the palatinate. The merchants of *Frankfort*, in good seasons, purchase the whole produce.

The vineyards of *Roth*, *Koenigsbach*, *Hocheim*, *Weinheim*, *Forst*, *Ungstein*, district of *Spire*; of *Neirenstein*, *Laubenheim*, *Bodenheim*, *Oppenheim*, *Nackenheim*, and *Gaubischeim*, in the district of *Mayence*, give the first rate wines.

The wines called *Scharlach*, upon the *Mount Scharlachberg*; the *Liebfrauenmitch*, made at *Worms*; the *Kæsterich*, at *Mayence*, fetch high prices.

There are many *vins d'ordinaire et communs*.

BERG.

Rudesheim, six leagues from *Mentz*, produces the best wines of *Germany*, having more body, strength, and *bouquet*, than those on the left bank; and sold from two to four florins the bottle when old.

The ancient *Chateau* of *Johannisberg*, produces wines equal in quality. The best vines growing upon the subterraneous vaults of the castle, were near being blown up by General Hoche, but saved by Mareschal Le Febvre.

Lints, good red wine, called *Blischert*.

HESSE DARMSTADT.

Wisbaden, good wines, particularly at *Schierstein* and *Narden*. *Epstein*, six leagues from *Frankfort*, similar wines.

Neuwied, red wines called *Blischert*.

Philippseeh, a *Chateau* upon a mountain, good wines.

Reichenberg and *Wildenstein*, county of *Erbach*; the quality like that of the *vins du Rhin*.

The duchies of *Nassau Weslburg* and *Nassau Usingen*, also good wines.

BADE.

The signiory of *Badenweiler*, four leagues from *Friburg*, produces the most famous wines, particularly those of *Fènerbach* and *Laufen*.

Kleingenberg, noted for its good wines.

Heidelberg, famous for its great *ton*,* out of which strangers drink in a fine cup, called *Wiederkom*, wine called 120 years old. It is, however, well known, that the quantity is replaced every year.

The environs of *Bade* abound with good wines, particularly the vineyards of *Cretzingen*, *Berghausen*, and *Stellingen*.

Meresbourg and *Uberlingen*, near the *Lake Constance*, and the isle of *Reichenau*, in the middle of the *Lake*, good wines.

WURTEMBURG.

The plants are taken from the best vineyards of *France*, the *Valteline*, *Hungary*, and even from *Cyprus* and *Persia*, which grow well.

The wines are known in *England* under the name of *vins du Necker*.

* 240 fuder, 2,192 hectolitres, are its contents.

The best are produced in the vineyards of *Bessingheim,* near *Lauffen;* colour light red, spirituous, *d'un fort bon goût, de la sève, et un bouquet tres suave.*

BAVARIA.

Not favourable to the vine; the best vineyards are at *Beringfeld* and *Zeil; Schweinfurt* upon the Maine, is surrounded with vineyards.

Lindau and *Ravenspurg* produce much.

Wangen, red wines, esteemed in the country.

WURTZBURG.

The most famous wines are those of *Leist* and *Stein.* The first are produced near the fortress, upon the *Mount St. Nicholas;* the second upon a mountain called *Stein.* Part of the vineyard belongs to the hospital of *Wurtzburg,* who sell its produce very dear, in sealed bottles, under the name of *Vin du Saint Esprit.*

Laharpe, adjoining the *Stein,* wines inferior, but sold under the same name.

Escherndorf and *Schalhsburg,* wines of the same kind.

In *Franconia, vins de Paille,* like those of *Alsace,* but more aromatic.

FRANKFORT.

The best vineyards near *Hanau; Bischofsheim* most famous.

Upon the Rock of *Trieffenstein,* near *Aschaffenbourg,* a *vin de liqueur,* called *Calmus,* is made, much esteemed and like the sweet wines of *Hungary.*

SAXONY,

More famous for its quantity than its quality of wines.

Meissen, six leagues from *Dresden,* tolerably good wines.

Naumbourg, surrounded by vineyards producing *vins Agrelets,* similar to the inferior wines of *Burgundy.*

Basse Lusace, vineyards producing better wines than could be expected under the 52nd degree of latitude. Those of *Guben* are the best in *Saxony.*

RUSSIA.

The northern provinces are unfavourable to the vine ; it is cultivated only in a few provinces to any degree of importance.

CAUCASUS.

The first vines from *Persia* were planted at *Astracan*, 1613. Twenty different sorts are now cultivated from the best in Europe. In October, the vine is cut, and the (ceps) branches are covered with earth and hay for the winter. To increase the size of the fruits in the spring and summer, daily waterings are used, which give them a superb appearance, but weaken their juice for wine.

Wines equal and similar to those of the *Moselle* are produced near *Astracan ;* likewise some resembling the *Lacryma Christi* and the *vins mousseux* of *Champagne.*

At *Kisliar,* an isle in the *Caspian* sea, good wines, but soon spoiled. On the borders of the *Kuma* likewise.

The Tavlinstes, or Tartars of the mountains, bring down to *Kisliar* wines, and to increase their inebriating powers, add the heads of poppies during the fermentation.

GEORGIA

Has very good wines from vines growing wild. The principal place of commerce is *Teflis.*

CRIMEA.

The culture of the vine was known in the time of Strabo: with care, sufficient wine might be produced to supply half Russia. Every variety of wine can be produced.

Near *Kaffa,* wines compared to *Champagne.*

Sudagh, wines with the sweetness of the *Hungarian,* and like the wine of *Roquemaure,* in France; but they will not keep above two years.

The valley of *Koos*, good wines ; *Bostaandschi-Oglu* is the most esteemed vineyard.

DON.

The Cosaques are much given to the culture of the vine, and have brought it to great perfection. The white wine of *Rasdorof* and *Zymlansk* like the red *Italian*, sell dear at *Moscow*.

Tangarog exports much wine, but disagreeable.

SARATOF.

Sarepta, between the *Don* and *Wolga*, produces excellent wines, both white and red.

The inhabitants of *Kamschatka* intoxicate themselves with the juice of a champignon.

In the colony of *Galka*, a German has brought the vine to great perfection.

THE EMPIRE OF AUSTRIA.

BOHEMIA.

The principal vineyards are in the circle of *Leutmeritz* and *Bunzlaw;* 1st. The red wines called *Podskalski,* which must be drunken the first year; 2nd. Those of *Melnick,* in the circle of *Bunzlaw.* The plants were taken from *Burgundy.*

MORAVIA.

Poleschowitz, and some cantons of *Brunn,* produce the best.

AUSTRIA.

The best vineyards are upon *Mount Calenberg.* In the quarter called *Steinfeld,* the most esteemed wines grow upon the lands of *Hoeflein, Unter Kutzendorf, Kloster Newbourg, Kaplen-*

burg, Misdorf, Saltnendorf, &c. and in the environs of *Lichtenstein.*

These wines are stronger than those of the *Rhin,* have a greenish colour, and are soon drinkable. Those which come from the south of *Vienna,* called *Giberwein,* (mountain) keep for thirty years. Those from the north, called *vins de Danube,* keep but for a short time.

Spitz, a *chateau,* produces good wine.

STYRIA, CARINTHIA, CARNIOLA, AND ISTRIA.

The principal vineyards are in lower *Styria;* the *Luttenberg* wines rank amongst the first of *Germany.* Next, those of *Radkersbourg, Arnfels, Windisch, Gonowitz, Kerchenberg.* The wines of *Sansal, Leitschach, Pickerne, Stadlberg, Pulsgau, Sauritsch, Raen, Rast, Peittersburg,* and *Wiesel,* are very pleasant.

Carinthia produces good wines, particularly in the environs of *Moettling, Freyenthurn, Weinitz, Tscheremble, Marzamin,* and *Wipach.* They resemble the good wines of *Italy.*

Istria, much good wine. In the environs of *Prosecco, Antignana, Saint Serf,* and

Trieste, both red and white, sparkling, well flavoured, and wholesome. *Berschetz,* upon a rock on the borders of the *Adriatic,* a red wine,very sweet and deep coloured.

Vins de liqueur are also made; the best are those called *St. Patronio, Picoli, Petit Tokai, St. Thomas, &c.;* at *Capo d'Istria, Pirano, Citta Nova.*

At *Pola,* a white wine much esteemed.

Frioul, much good wine. The wine of *Corregliano* is much sought after at *Venise. Vins de liqueur* are also made; amongst which one called *Picoli,* equal to the *Vino Santo.*

Good wines are produced in the *Tyrol* and *Trentine,* but not exported.

HUNGARY.

Sixty varieties of grapes are to be found in this country, amongst which are those called *Formint* and *Hars-levilii,* from which is drawn the famous liquor called essence of *Tokay.*

Tokay is in high *Hungary,* and in the county of *Zemplin.** Upon the *Mount Tokay* are pro-

* In the county of *Zemplin* are 36 different kinds of wines, according to Zirmayde Zirma; *Notitia Topographica comitatûs Zempliniensis.*

duced the famous wines; the side on which the vines grow is about 9000 paces long; but the part called *Mezes-Malé, (Crayon de Miel)* is not more than 600. This vineyard produces the best; those of *Tokay* and *Mada* are nearly equal to it. Those of *Tallya* have more body; of *Zombor*, more strength. The wines of *Szeghi* and *Tsadany* have a more aromatic perfume. Those of *Tolesva* and *Erdo Benye* keep better, and bear exporting.

The gathering does not take place until November, when the frosty nights appear, and the grapes become brown and nearly dry. The best are chosen, and all rotten or unripe ones being carefully picked out, are placed upon tables hollowed in the middle, with an orifice, through which the juice runs after a very slight pressure, into earthen jars, and is called the essence. The *marc* is then moistened with juice from grapes not dried, and usually pressed in bags trodden under foot. This produces the *Mazlas* or second wine. This is mixed with the first in various proportions.

The wine, called *Ausbruch*, contains 61 parts of essence, 84 of wine.

That called *Maszlas*, 169 of wine, 61 of essence.

The wine of the *cru*, called *Mezes Malé*, is not sold, but destined to the Emperor and a few Magnats, who have vines upon it. What is sold as *Tokay*, even in *Hungary*, is only that called *Ausbruch* and *Maszlas;* which is prepared upon all vineyards.

Gyængyæsch, at the foot of *Mount Matra*, *red* and *white wines*, much esteemed.

Œdenbourg possesses the best vineyards of *Lower Hungary;* particularly at *Rust*.

Menes, county of *Arad*, red wines, with much spirit and sweetness, also the best *Ausbruch*, next to that of *Tokay*.

Also like wines at *Glodova*, *Menos*, *Gyordk*, *Paulis*.

Erlau, excellent red and white wines, and *Ausbruch*.

Presbourg, many good wines. The *St. George* resembling the wine of *Burgundy*. *Modeon*, *Katschdorf*, *Grunau*, *Obernusdorf*, produce excellent wines.

Neustoed, *Zschelhæ*, *Ssætæsch*, *Kosrad*, *Et-*

scy, Jobbagy; Wersitz, in the *Bannat,* and the mountains near *Buda,* produce wines similar to those of *Burgundy* and *Bordeaux.*

The counties of *Zips, Arva,* and *Liplaw,* and the *Bannat* of *Temeswar,* have considerable vineyards. The *red wines* of *Weisskirchen* are particularly mentioned.

SCLAVONIA.

Its vineyards were planted by the Emperor Probus, A.D. 276. The best are in the county of *Syrmia* and *Posega.* They are *red* and *white,* with an agreeable flavour and much spirit.

The environs of *Carlowitz, Peterwaradion,* and *Semlin,* furnish much wine. Those of *Carlowitz* are particularly valued; they are *red.*

CROATIA.

Its wines are chiefly *white.* The most esteemed are in the vineyards of *Buokwetz, Vinitza,* and *Tœplitz. Red wines* are made at *Mosyvina,* like those of *Burgundy.*

TRANSYLVANIA.

Many vineyards. The best wines are made

in the environs of *Birthalmen*. The *Ausbruch* is also made, resembling the *Tokay*.

VENETIAN DALMATIA.

The wines are good but not of a quality to induce exportation. A wine, called *Maraschina*, is made at *Sebenico*; much praised.

Zara exports an excellent *liqueur*, called *Maraschino di Zara*, made from cherries.

Many isles upon the coast, as *Cherso*, *Veglia*, and *Lesina*, commerce in wines.

MOLDAVIA.

Its principal vineyards are between *Cotnar* and the *Danube*. The wine of *Cotnar* is of a green colour, which becomes deeper by age; it is nearly as strong as brandy, without being very intoxicating, ranks among the best wines, and preferred by some to *Tokay*. *Moldavia* sends much wine to Russia.

WALLACHIA.

The vine is much cultivated. The wines are light, but well flavoured and wholesome. Those of *Piatra* are the best, rivalling the *Tokay*.

RAGUSA.

The sloping hills are covered with vines, producing good wines. Those in the environs of *Gravosa* are the best.

BULGARIA.

Wines of poor quality, except that from the rocks near *Prawadi.*

ROMANIA.

Between *Philippolis* and *Adrianople,* the slopes produce good wines, and in abundance.

MACEDONIA.

The monks of *Mount Athos* cultivate many vineyards. The environs of *Janina* abound in wines.

ALBANIA

Produces good wines, the best upon the land of *Valona.*

LIVADIA.

Its best vineyards are in the environs of

Lepanto, Cheronea, Megara, and the slope of the mountain *Polioguna.*

MOREA.

This province is covered with vines. The wines most valued are those of *Sparta (Misitra)* and *Napoli di Malvasia,* called *vins de Malvoisie,* or *Malmsey.* These vineyards have given the name to all the wines so called in the different countries, by supplying the plant.

IONIAN ISLES.

CORFU.

Wines very spirited, but not much esteemed. A liquor, called *Rosolio,* is made from the dry raisins.

ST. MAURA

Is fertile in good wines.

CEPHALONIA

Produces good *red wines* of ordinary quality, and a *white muscat,* much valued.

ZANTE.

At Zante, a liquor called *Jenorodi* is made, resembling *Tokay:* it surpasses all the other *vins de liqueur* in the Levant.

CERIGO.

Few vines, but producing an excellent *red wine.*

CANDIA.

Its wines retain their ancient reputation. The Caloyers (Greek Monks), make a *vin de liqueur*, equal in perfume and delicacy to any known wine. The *Malmsey*, at the foot of *Mount Ida*, is also esteemed.

The environs of *Kissanos* produce good wines, *Clairets.*

The province of *Rethymo* furnishes a great quantity. The Jews of *Rethymo* make an excellent *white wine*, called *Vin de Loi.*

RHODES.

Its wines maintain their ancient repute.

SAMOS.

The ancients found every thing good but the wine, the contrary is now the case; its *Muscat* wines are equal to those of *Cyprus.*

SCIO.

The ancients highly valued its wines. They are still good and of two sorts; the one is made by mixing the black grape with a certain white one; the other, called *Nectar*, is made by using a grape somewhat styptic, which makes it difficult to swallow. Whether the taste of strangers has changed, or the wine requires a passage over sea, it does not please.

The ancients drew their *Nectar* from the vineyards of *Mesta*.

TENEDOS.

The vine makes the riches of the Isle. The raisins are so saccharine that a certain quantity of water is added to the *must* to hasten the fermentation: notwithstanding this the *vins d'ordinaire* keep well in bottles, and are like the Bordeaux wines. The *Muscats*, *red* and *white*, yield to none; they are unmixed with water.

SANTORIN.

Its wines, when new, are sulphurous, very

sweet and agreeable, and improve by age. The *Vino Santo* is particularly esteemed. The ordinary wines are sweet, and quickly become acid.

MICONI.

Its wines have a high character, but on account of the water used for increasing the quantity, not much sought for.

CYPRUS.

The vineyard, called *La Commanderie*, from belonging to the Knights of Malta, produces the best wine. It is very red when new, at the end of the year it becomes yellow, and gets lighter by age. It surpasses all the *Muscats* of the *Archipelago*.

Next, a *Muscat*, surpassing all the same kind in *Italy*, it is *white*, but increases in colour and thickness by age; after sixty years it is as thick as jalep.

The other wines are very good. The Greeks in Cyprus, at the birth of a child, bury a jar of wine in the earth, which they dig up at the marriage of the same child: this wine is cal-

led *Vin de Famille*; it is exquisite. The surplus, which is not used, is sold to the Europeans.

The wine is carried in pitched skins, which give a disagreeable flavour at first, but it ceases by keeping.

ANATOLIA.

Isruc, thirty leagues from *Constantinople*, has many vines.

Trebizonde, exports wines to Russia.

SYRIA.

Produces wines, *red* and *white*, like those of Bordeaux.

In the canton, called *le Kesroan*, and upon *Mount Libanus*, are found the best wines. The *must* is generally boiled, except the *vin d'or*.

Palestine was formerly famous for its wines; the environs of *Jerusalem* still produce good *white*.

ARABIA.

The vine is cultivated, although the use of wine is forbidden; but it is to be found amongst the Christians and Jews.

At *Sana*, the Jews make good wine.

PERSIA.

Shamaki, capital of *Shirvan*, many vineyards, producing wines like the good Bordeaux, in quality and perfume.

Mingrelia; the vines are of an enormous size, very productive, and the produce good *.

Tauris has sixty-five different species of vines producing much wine.

Ispahan, famous for its wines, particularly the *white*.

Schiraz, is surrounded by vineyards. The celebrated wine is made from a grape, called *Damas*. Its colour is *red*, with much body and spirit, and high flavour. It seldom pleases

* Both red and white, the bunches weigh from twelve to thirty pounds.

at first, and even tastes harsh, but when drunken several times is preferred to all others. It keeps only three years, bears the voyage well; it is not intoxicating. The manner of fabrication is very simple; the grapes are placed in a vat pierced with holes, then trodden upon, and the juice runs into varnished jars, and remains therein to ferment, they are placed then in cellars. In order to export the wine it is put into bottles of unequal sizes, coated with platted straw, and stopped with cotton and wax. At *Schiraz*, another wine is made, with the *must* of grapes, suffered to hang long on the trees, it is *liquoreux*, sweet, *spiritueux*, *parfume*, and is compared with *Malmsey Madeira*.

In the vally of *Cachemere*, are wines like those of *Madeira*.

The Schiraz wine in England is white; but the accounts of ancient travellers, and lately Kotzebue, in the Embassy of General Yermaloff, agree with the above description; he compares it to a light Port wine. It was sent by the King of Persia as a present, and the Embassy could never purchase the same. He supposes the wine so called in Europe to be from Ispahan.

INDOSTAN.

The vine is little cultivated; at *Lahor*, wine is made, much esteemed.

CHINA.

The vine has undergone various revolutions, sometimes it has been grubbed up to make room for grain, so that the inhabitants have substituted in general other drinks, and forgotten the use of wine, of which a small quantity is made. The name of wine is given to tea and fermented liquors, made from a particular kind of rice. They have likewise a wine unknown in Europe, called *Vin d'Agneau*, made from the flesh of lamb; very strong, but with a most disagreeable taste. A spirit is likewise made from mutton fermented, which, in spite of its bad flavour, appears at the Emperor's table.

EGYPT,

Once famous for its *Mareotic wine*, has ceased to be so, and the vine is only cultivated for its shade and raisins.

CAPE OF GOOD HOPE.

The small vineyard of *Constance,* divided into two parts, called the high and low, produces the famous wine. The plant came from *Schiraz,* in *Persia;* at the *Cape* it is called *Henapop.* Its produce is about 900 hectolitres; it is therefore difficult to procure the genuine. The *Muscat wines* are very good. The best are from the vineyards *Becher* and *Herdric.* The proprietors, by certain preparations, render them so like the real *Vin de Constance,* as to impose even upon the inhabitants.

The third kind of wine at the *Cape* is called *Vin de Pierre,* resembling the *Vins de Grave,* from the cantons of *Perle, Dragestein,* and *Stellenbosch.* Also *red wines,* called *Rota,* from their resemblance to that wine.

ISLES DE FRANCE ET DE BOURBON.

Some good wines, principally *white,* are to be found in both these islands.

CANARY ISLANDS.

Canary; the vine flourishes here, and furnishes wines of the *Malmsey* kind, but not so well bodied as those of *Teneriffe.*

TENERIFFE.

The *Malmsey* wine, produce of the plant from the *Morea,* though small in quantity, is highly esteemed. The other wine, called *Vidonia,* is made with raisins before they are ripe, whence their harshness and dryness. They improve much by age, and become similar to *Madeira* wine, particularly when imported into warm climates.

GOMERE,

Wines in abundance; white, limpid as water, little spirit, sharp; but after two years gain a flavour as agreeable as the best wines of *Madeira.*

PALMA.

Good wine, particularly in the east; they differ in flavour from those of *Teneriffe*. The dry wines are yellow, and of little strength. The *Malmsey* have less body than those of *Teneriffe*, but after three or four years they acquire a *bouquet* resembling a ripe pine apple.

MADEIRA.

The wines upon the south side are excellent; those from the north are of inferior quality.

The grapes from which the wines are made, are

White;

1. The *Malmsey*, brought from the isle of *Candia*.

2. The *Vidogne*, which produces the dry wine.

3. The *Bagoual*, the wine of which is sweeter, but less spirited than the *Vidogne*.

4. The *Cerciâl*, called *Esganuacao;* the plant is scarce.

5. The *Muscatel*.

Red;

1. *Le Batard,* from which white wines only are made.

2. *La Tinta, ou Negramole.*

VINS DE LIQUEUR.

The *Malmsey* ranks the first; it keeps well and improves. During the late wars, France having ceased to take this wine, many proprietors have grubbed up the plant. In the making, the wine of the first pressure is kept separate, and called *Pingo;* that of the subsequent is called *Mosto.* By some the whole is mixed together; others keep them separate, to obtain wine of different qualities.

The wine from the grape called *Muscatel* is excellent, but not to be met with in commerce.

DRY WHITE.

This wine is from several plants, but the principal the *Vidogne,* and its flavour in proportion to the quantity of this grape. It is a wine drier than the white *Burgundy,* but not so sharp as the *Rhenish.*

Some proprietors make wine from the *Cerciál* alone. This wine is very fine and delicate, of a light bitterness; has a *bouquet* perceptible upon opening the bottle, and sparkles in the glass.

RED WINE.

The wine made from the *Tinta* is very generous, perfumed, and agreeable; a strong astringent, and used against the dysentery.

The vineyard called *La Fagaa-do-Pereira*, is esteemed the best.

The others in repute are, *La Calheta, Arco de Calheta, Ponta-do-Sol, Ribeira, Brava, Cama de Lobos, Esbreto de Cama de Lebos, Santo Martinhoo, Santo Antonio.*

Within these twenty years, large stoves have been erected, in which a high degree of temperature has been kept. The pipes of wine placed therein, after a few months gain the same colour and perfume as from a voyage or six years keeping; but the quality is not so good as the *vins de Roda* or of voyage.

Another method is to plunge the bottles,

well corked, in a trench filled with hot horse-dung, and in six months or a year the maturity, &c. of a voyage is gained.

AZORES.

ST. MICHAEL

Produces about 5000 pipes.

TERCERE,

Good wines.

PICO,

Much wine; the two best are, the *Vino Passado,* a kind of *Malmsey,* and the *Vino Seco.*

FAYAL.

Its wines are reputed very good.

ST. GEORGE'S.

Some of its wines are reckoned superior to those of the other islands, but in a small quantity.

AMERICA.

The accounts obtained of the character and qualities of the wines in this Continent, are not sufficient to assign the rank to which they belong. However, the wines of *Passo del Norte*, in *New Mexico*, and of *Paras*, in *New Biscay*, may be ranked in the second class; those of *St. Louis de la Paz de Zelaya* in the third.

The wines of *San Diego*, *San Juan*, *Capristano*, *San Gabriel*, *San Buonaventura*, *Santa-Barba*, *San Luis-Obispo*, *Santa-Clara*, and *San Jose*, in *California*. The numerous vineyards in *Lima*, *de la Plata*, and *Chili*, in *South America*, have all the shades of the third, fourth, and fifth class.

The red wines from *New Madrid*, in *Louisiana*, and *Philadelphia*, in the *United States*, are to be reckoned in the fifth class.

CLASSIFICATION GENÉRALE DES VINS ETRANGERS.

§ I. VINS DE LIQUEUR ROUGES ET BLANCS.

Première Classe.*

L'Italie; the *red wine Lacryma Christi,* kingdom of *Naples;* and the *red Muscats,* at *Syracuse,* in *Sicily.*

La *Haut-Hongrie,* le vin dit *de Tokai,* à Tarczal, Tokay, Szeghi, Zadany, Tolesva, et Erdo-Benye, dans le comté de Zemplin.

La *Turquie-d'Europe et d'Asie,* les vins verts de Cotnar en Moldavie, et ceux *de la Commanderie,* dans l'île de Chypre.

L'*Afrique méridionale,* les vins rouges et blancs des deux clos de Constance, au cap de Bonne-Espérance.

* The genuine wines of this first class are scarcely to be purchased, being kept for the Sovereigns and certain grandees.

Deuxième Classe.

Espagne. Alicante, dans le royaume de Valence ; Rota, Paxarète, Xérès, Zalogne et Carlon, en Andalusie ; Malaga, Velez-Malaga, royaume de Grenade ; Fuencaral, dans la Nouvelle-Castille ; les vins dits *de Grenache,* à Sabayes et à Carignena, dans l'Arragon ; et les vins de Pollenzia, dans l'île de Majorque.

Portugal. Sétuval, Carcavellos et Bucellas, dans l'Estramadure.

Italie. Les environs du Vésuve et du lac Averne, dans le royaume de Naples ; Syracuse, en Sicile ; les îles Lipari ; Albano et Monte-Fiascone, dans l'Etat-Romain ; Monte-Pulciano, Montalcino, Riminese, Ponte-Cole et Santo-Stephano, en Toscane : et le vin nommé *aleatico.*

Empire d'Autriche. Plusieurs vignobles du comté de Zemplin.

Turquie d'Europe et d'Asie. Piatra, en Valachie ; Malvasia, en Morée ; la Canée et le mont Ida, dans l'île de Candie ; les îles de Scio, de Ténédos et de Santorin, dans l'Archipel ; celle de Chypre ; le Kesroan, en Syrie.

Perse. Schiraz.

Afrique. Les vins muscats du Cap, et ceux dits *rota,* dans le district de Stellenbosch.

Iles de l'Ocean Atlantique. Madère, Ténériffe, Canarie, Gomère et Palme.

Amérique. Passo-del-Norte, dans le Nouveau-Mexique, at Paras, dans la Nouvelle-Biscaye.

Troisième Classe.

Espagne. Les vins blancs d'Alicante et ceux de seconde qualité des vignobles cités.

Suisse. Le vin aromatique de Chiavenne, canton des Grisons, et celui dit *de Malvoisie,* dans le Valais.

Italie. Les environs de Chambéry, en Savoie ; Asti, Canelli et Chambave, en Piémont ; Chianti, Carmignano, Artiminio, Tizanna, Montale, Lamporechio, Monte-Spertoli, Poncino, Antella et les Roses, en Toscane ; Sorso, Bosa et Alghier, dans l'île de Sardaigne ; Monte-Serrato et Rio, dans l'île d'Elbe ; Brescia, en Lombardie ; Orvieto, Castro, Viterbe, La Riccia, Bologne et plusieurs autres de l'Etat-Romain ; Carigliano, Bari, Tarente, Gierace, etc. etc. royaume de Naples ; et ceux de seconde qualité de la Sicile et des îles Lipari.

Allemagne. Les vins dits *de paille,* dans le grand-duché de Wurtzbourg, et celui nomme *calmus,* à Aschaffenbourg.

Empire d'Autriche. Ausaig, en Bohème; Conegliano, dans le Frioul; Karlowitz et le comté de Syrmie, dans l'Esclavonie; et Sébenico, dans la Dalmatie.

Turquie d'Europe et d'Aise. Les îles de Candie, Samos, Sainte-Maure, Céphalonie, Rhodes, *etc.*

Asie. La vallée de Cachemire, dans l'empire des Afghans, et plusieurs vignobles de la Perse.

Amérique. Saint-Louis-de-la-Paz et Zelaya, dans le Méchoacan.

§ II. VINS MOELLEUX ET VINS SECS, ROUGES ET BLANCS.

Deuxième Classe.*

Espagne. Les vins rouges d'Olivencia, dans l'Estramadure, les vins blancs secs de Xérès et de Paxarète.

Portugal. Pezo-da-Regua et plusieurs au-

* The French author allows no first class to the *Vins Etrangers,* as being inferior in the necessary qualities to those of that class in France.

tres vignobles de la province d'Entre-Douro-e-Minho, pour les vins rouges *de Porto ;* Sétuval et Bucellas, dans l'Estramadura, pour les vins blancs secs.

Allemagne. Les vins secs de Braunenberg, Graach, Wehlen et Zeltingen, département dé de la Sarre ; Roth, Kœnigsbach, Hocheim, Weinheim, Forst, Ungstein, Nierstein, Laubenheim, Bodenheim, Oppenheim, Nackenheim et Gaubischeim, département du Mont-Tonnerre ; Wisbaden, Schierstein et Narden, grand duché de Hesse-Darmstadt.

Empire d'Autriche. Rust, dans le comté d'Ædenbourg ; Ménes, dans le comté d'Arad, quelques autres vignobles de la Basse-Hongrie ; Karlowitz, en Esclavonie, et Luttenberg en Styrie.

Troisième Classe.

L'Espagne. Valdepeñas dans la Nouvelle-Castille, et en blanc, le vin rancio de Peralta et de Tudela, dans la Navarre ; les vins secs de Montilla, dans l'Andalousie, et ceux de Malaga, dans le royaume de Grenade.

Portugal. Les vins blancs de Lamalonga, dans la provence de Tra-los-Montes.

Suisse. Les vins rouges de Cortaillods et de Boudry, principauté de Neuchâtel.

Italie. Montmélian, Saint-Alban, Saint-Jean-de-la-Porte, Bonne-Nouvelle, Aiton, Saint-Jean, Saint-Julien, Sain-Martin-de-la-Porte, Prinssens et Echalion, en Savoie; Bellet, comté de Nice; plusieurs crus du Frioul, du Vicentin et du duché de Milan; Viterbe, la Riccia, Saint-Marin et Bologne, dans l'Etat-Romain; quelques vignobles du royaume de Naples; Mascoli, Catane, Taormina, Milazzo, Mazara, Castel-Veterano, Coriglione, Termini et Girgenti, en Sicile.

Allemagne. Piesport, Rinsport, Bech-erbach, Walporzheim, Rutz, Steeg, Monzingen, le mont Scharlachberg, Liebfrauenmilch, Worms, Kœsterich et Mayence, sur la rive gauche du rhin; Klingenberg, Heidelberg, Cretzingen, Berghausen et Sellingen, grand duché de Bade; Epstein, duché de Hesse-Darmstadt; Bessigheim, royaume de Wurtemberg, et Laharpe, grand duché du Wurtzbourg.

Russie. Les vins blancs de Rasdorof, les rouges de Zymslansk, dans le pays des Cosaques du Don, et les meilleurs de la Géorgie.

Empire d'Autriche. Plusieurs crus de la Bohème, Moettling, Freyenthurn, Weinitz, Tschernemble, Marzamin, Wipach, en Carniole; Saint-Georges, Modern, Katschdorf, Grunau, Ober-Nusdorf, Neustoed, Zschelhoe, Ssoetoesch, Kosd-Rad, Etsey, Jobbagy, Devetscher, Wesprin, Wersitz et Bude, dans la basse-Hongrie; Proseco, Antignana, Saint-Serf et Trieste, en Istrie; le comté de Posega et Karlowitz, en Esclavonie; Bukowetz, Vinitza, Tœplitz et Mosivina, en Croatie.

Perse. Shamaki, dans la province de Shirvan.

Afrique meridionale. Les vins blancs secs du cap Saint-Bernard, île Bourbon.

Amérique. San-Diégo, San-Juan, San-Gabriel, San-Buonaventura, Santa-Barba, San-Luis-Obispo, Santa-Clara et San-Jose, en Californie; les nombreux vignobles des royaumes de Lima, de la Plata et du Chili, dans l'Amérique méridionale.

Quatrième Classe.

Espagne. Les vins rouges de Cardone, en Catalogne ; de Tierra-del-Campo, Rioxa, Miranda-de-Ebro et Cabezon, dans la Vieille-Castille ; de Manzanarès, d'Albacète et de Ciudad-Real, dans la Nouvelle-Castille ; les meilleurs de Bénicarlo et de Vinaroz, dans le royaume de Valence ; ceux de Moguer et de Cordoue, dans l'Andalusie ; et ceux d'Alayor, dans l'île de Minorque ; les vins blancs secs de Mansanilla, en Andalousie.

Portugal. Villarenho-des-Freires, Alvacoes-do-Corgo, Hormida, Abassas, Guiaès, Galafura, Convelinhas, Goivaës et plusieurs autres vignobles de la province d'Entre-Douro-e-Minho ; quelques crus de celle de Tra-los-Montes ; Colares et Santarem, en Estramadure ; Tavira, etc. dans les Algarves.

Suisse. Erlach, canton de Bern ; Cully et Roll, canton de Vaud ; Frangy et Monnetier, dans celui, de Genève ; Bernang, canton de Saint-Gall, et quelques crus de la Valteline.

Italie. La plus grande partie des vins que

produisent les vignobles que j'ai cités dans la troisième classe, ne doivent entrer que dans celle-ci.

Allemagne. La montagne Verte, Cassel, Valdrach, Bodendorf, Affenbourg, Hamen, Strang, Elzenberg, Alsenberg, Lutz, Maas, Huhn, Stugerboeg, Engehoé, Niederberg, Leinenborn, Bungert, Rosenheck, Rengsberg Wurzgarten, Amfuhr et Wittengen, sur la rive gauche du Rhin ; Mersebourg et Uberlingen, grand duché de Bade ; Béringfeld et Zeil, e Bavière ; Escherndorf et Schalksberg, grand-duché de Wurtzbourg, et Bitschofsheim, dans le comté de Hanau.

Russie. Les Meilleurs crus de la Crimée, du gouvernement d'Astracan et de celui de Saratof.

Empire d'Autriche. Une partie des vignobles cités dans la troisième classe ; Melnik, en Bohème ; Poleschowitz et Brunn, en Moravie ; le mont Calemberg et les crus situés au dessus de la forêt de Vienne, en Autriche ; Radkersbourg et plusieurs autres crus de la Styrie ; Proseco, Antignana, Saint-Serf et Trieste, dans l'Istrie

Turquie d'Europe et d'Asie. Les vins rouges de Cérigo et de Ténédos, dans l'Archipel, et les vins blancs de Jérusalem, en Palestine.

Asie. Les vins blancs d'Ispahan et de la Mingrelie, en Perse, et ceux de Lahor, dans l'Indoustan.

Afrique méridionale. Les vins blancs des cantons de la Perle, de Dragenstein et de Stellenbosch, au cap de Bonne-Espérance, et les vins blancs secs du quartier Saint-Paul, l'île-Bourbon.

Iles de l'Océan Atlantique. Les vins rouges de Madère; ceux dits *vidogne*, à Ténériffe; les vins secs de Palme et les meilleurs des Açores.

Amerique. Les vignobles nommés dans la précédente classe, et plusieurs de ceux des royaumes de Lima, de la Plata et du Chili.

FOREIGN MEASURES.

French.

Land.

Are, a square *decametre;* a *decametre* is about 30 feet.

Hectare, 100 *ares*, about $2\frac{1}{2}$ acres English measure.

Liquids.

Litre, is the cube of the *decimetre*, 1 pint and $\frac{1}{20}$th of a Paris pint; nearly one quart English imperial wine measure.

Hectolitre, 100 *litres;* about 22 gallons English.

Burgundy.

La Queue, 60 *veltes*, 356 *litres.*

Feuillette, 15 *veltes*, 114 *litres.*

Hermitage.

La Barrique, 120 *litres.*

Bordeaux.

Le Tonneau, 4 *barriques; Le Barrique*, 108 *pots de vin*, 30 *veltes*, 128 *litres*, 20 gallons English.

Spain.

Mayo, 54 gallons English.

Aroba, 15 *litres* $\frac{14}{100}$.

La Botta, 28 *arobas*.

12 *Arobas*, 1 *cargas*.

4 *Cargas*, 1 pipe, 114 English gallons at Barcelona.

Alicant.

Tonnelada, 2 pipes, 100 *cantaros*.

1 *Cantaro*, 2½ English wine gallons.

Portugal.

1 *Pipe*, 31 *almudas*, 126¾ English wine gallons.

Naples.

The *Pipe*, 32 *veltes*, 110 English gallons.

Germany.

The *Auhm*, which differs much :—

Antwerp.

Auhm or Ohm; 50 *stoops*, 100 *pots*, 137 *litres*, 35 English wine gallons.

Frankfort.

Auhm..... about 32½ gallons.

Cassel.

Auhm..... 36 gallons.

Heidelberg.

Auhm..... 24 gallons.

Cologne.

Auhm..... 34 gallons.

Aix-le-Chapelle.

Auhm..... 29 gallons.

Upper Hungary.

The *Eimer*..... 16½ wine gallons.

Lower Hungary.

Eimer.....12¼ gallons.

Leipsic.

Eimer.....16½ gallons.

Dresden.

Eimer.....15 gallons.

All the wine measures in Germany differ in the different States.

DUTIES, &c.

Cape Wines imported direct from his Majesty's settlements of the Cape of Good Hope, or the territories and dependencies thereof,* until the 6th of January, 1830, 2*s*. 5*d*. per gallon, after that time, 3*s*. per gallon.

French Wines, per imperial gallon, 7*s*. 3*d*. in wood; 8*s*. 7*d*. in bottles. All other Wines per gallon 4*s*. 10*d*. in wood. Rhenish Wines 6*s*. 2*d*. in bottles. Lees of Wine are subject to the same duty as Wine, but not entitled to drawback.

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* A certificate under the hand of the proper officer of the Cape, testifying that such wine is the produce of the Cape of Good Hope, is necessary; as well as the oath of the master of the vessel before the Collector or Comptroller, that the said certificate was received by him, and that the wine so imported is the same as stated therein.

Wine, the produce or manufacture of Europe, can only be imported in British ships, or the ships of the country *of which it is the produce, or from which it is imported.*

Wines cannot be imported in ships of less than 60 tons burthen, and in quantities not less than 21 gallons, or in cases containing 3 doz. reputed quarts, or 6 doz. pint bottles, *except for private use*, and with leave of the Commissioners of Customs, on proof being made before a Collector, Comptroller, or Justice of the Peace, that such smaller quantities are for private use, and not for sale. Duties on Wines destroyed or lost in landing, shipping, or ware-houseing, can be remitted; but no abatement of duties can be made on damaged, corrupt, or unsaleable Wine, which are allowed to be abandoned for the duty, and destroyed.

Pipes, butts, and hogsheads of Wine, vary in the number of gallons contained in them, viz.

A *pipe* of Port Wine generally contains 115 imperial gallons; *butt* of Sherry, 108; *pipe* of Madeira or Cape, 92; *ditto* of Sicilian and Bronte, 93; *ditto* of Teneriffe, 100; *butt* of Malaga, 105; *pipe* of Lisbon or Bucellas, 117; *ditto* of Fayal, 89; *ditto* of Fegueira, 115; *hogshead* of Tent, 52; *ditto* of Claret and other French Wines, 46; *auhm* of Hock, Rhenish, and Moselle, 30 gallons.

THE END.

THE

BUTLER'S MANUAL.

CHAPTER I.

On the Choice of Wines.

OF all the productions of nature, wine is one of the most difficult to judge of, or select; the quality and taste are continually varying—not following alone the particular wine from which it proceeds, but influenced also by the climate, the heat of the sun to which it is exposed, the temperature of the year, and the peculiar method of making it. It is not ready to be taken out of a large vessel for a twelvemonth, and the innumerable changes to which it is subject until its degeneration is completed, presents phenomenas so greatly varied, that the best informed wine-connors are frequently at a loss. A connoisseur may choose amidst

many sort of old wines, that which suits his palate, but cannot, with any degree of certainty, select new wines to ripen in his cellar. Merchants themselves are frequently deceived, and it is only in their respective vineyards, that we find judges sufficiently experienced to distinguish and appreciate the different growths of their own territory. These very persons cannot judge the wines of another district; for, estimating the proper qualities of their own canton, they are often disposed to condemn, as faults, the numberless varieties which form the excellencies in another. In this manner the Bordelaix find the wines of Burgundy too lively, and the Bourguignon accuses those of Bourdeaux of being dry and cold, and both despise the Rhenish wines for their sharpness; and again, the wines of Spain and other southern countries, for their sweetness.

To judge a wine we are accustomed to, we must, after hearing its respective merits, forget all qualities to be found in those we are acquainted with, and solely to look for the taste and character it should have.

I conclude the owners of Vineyards

are only capable of selecting the wines of their respective districts, and that it belongs alone to a person habituated to all species, to judge of those of a whole country.

Independently of the art of distinguishing pure wines from mixtures, the taster must also be assured of the taste and character of the different vintages, the signs which indicate their being kept a long or short period, or of their consequent loss, and of the diseases and alterations to which they are subject. This last is by far the most essential to understand. Without being properly instructed, the selector is exposed to certain ruin every time he purchases wine that requires age, or he risks losing his confidence in those from whom he has so badly chosen.

Wines frequently appear excellent two months after harvest, which turn out bad before the end of the year; others, very indifferent during the first year, acquire, on gaining age, agreeable qualities, and give general satisfaction. The quality and taste frequently depend on the food taken before tasting. Wine after sweetmeats and fruit,

more particularly apples, is always sharp and disagreeable, with the exception of liqueurs. On the other hand, after made dishes, or high cheese, all wines appear good, or at least much better than they really are. When spirits and coarse wine are frequently drank, the delicacy of the palate is destroyed, and in such cases a pure and delicate wine is not prized. The selector should pay great attention to his own health. As wine depends both on taste and smell, we cannot decide upon its merits or faults if either of these organs are out of order.

CHAPTER II.

On Cellars.

WINES are not equally preserved in all cellars. In many they improve, and in others they degenerate. I shall now mention how you may know a cellar is in a fit state to receive wines that require age, and the means of improving those which, by their construction or situation, are inconvenient for that purporse.

1st A cellar should be to the north, the temperature is less changeable than when the apertures are turned to the south.

2ndly It ought to be so deep that the temperature could never vary.

3rdly The humidity should be constant, without being too great. The excess is determined by the moisture of papers, corks, casks, &c. Drought dries up the casks, warps them, and consequently the wine is lost.

4thly The light should be very moderate. Too much dries up, and darkness makes every thing nearly rotten.

5thly They should be sheltered from all shaking. Sudden agitations or tremblings occasioned by the rapid passage of any vehicle on the pavement removes the lees or crust, mingles it with the wine, keeps it sick, and provokes acidity. Thunder (or any thing causing sudden movements) has the same effect.

6thly Green wood should be carefully guarded against. Vinegars, and all liquors susceptible of fermentation should be removed.

7thly Avoid the reflection of the sun, which varies the atmosphere of the cellar.

8thly To sum up all, a cellar should be several fathoms below the surface of the earth. The openings should be narrow, and to the north. It should be removed from all streets, passages, workshops, sinks, and above all covered with an arched roof.

When a cellar is too damp, the casks may

be preserved from moisture by placing them on high stands, and underneath them must be frequently swept.

By great attention to cleanliness the hoops will last a year longer than usual. You should carefully inspect the hoops, and sound the casks, particularly at the approach of the exquinoxes. At these epochs the hoops which appear new on the upper side are often rotten underneath, and break suddenly. The humidity may be diminished by enlarging the vents, or by new openings. If the cellar is too dry, the hoops keep a much longer period, but the wine requires more attention. In very damp cellars, a cask containing two hundred and fifty bottles seldom loses a glass of wine in a month; but in those too dry, it loses two bottles and more. The dryness may be lessened by partly suppressing the vents or by contracting them. When too hot or too cold, it may be proper to close them entirely. If the vents are exposed to the sun's rays they may be screened by little sloping walls, by so doing the air only enters from the two sides. A plank covered with earth or green

turf, will answer the same purpose. Houses built on swampy soils, or on pits, which have been the receptacles of dirt and filth, have generally very bad cellars. They are beyond every thing pernicious in hot seasons, as the putrid matter contained in them, retains heat, brings on fermentation and exhales noxious vapours, which spoil and waste in a short time, even the most solid wines, bottled, or otherwise. I have seen many cellars in Paris, in which the wine cannot retain its quality more than three months. The only means for remedying this inconvenience, is to remove as deep as possible the earth, and to replace it with good materials, or with sand which has been exposed to the sun for a long period. The soil of cellars should be well knit or beaten, particularly of those used for bottled wine, these last should be built in sand.

CHAPTER III.

On Casks.

I shall now descant upon the method of preparing new casks, the means of preserving them in a good state, and of freeing them from the bad tastes they may have contracted.

1st Wash the cask well with cold water. Afterwards throw in a pint of hot brinish water ($\frac{1}{2}$ ℔ salt is the common dose for a vessel of 30 gallons) bung it up, and shake it well on all sides. Empty it, and let it stand to cool. Have ready one or two pints of fermenting wort, and pour it boiling into the cask, bung, shake it, and let it cool. Hot wine may be used as a substitute; or an infusion formed of the flowers and leaves of the peach tree.

In Burgundy, no new wine is put into new casks, unless rinsed with the above infusion, or cold water. This

method possesses the advantage of soaking the vessel, and of thereby saving a pint of wine. Old and finished wines are put into old casks before bottling.

2ndly Method of preserving old casks, and of taking off the sour taste.

When a cask is emptied it must be well drained, burn a brimstone match of about an inch square, bung it quickly with as much care as if it was full of wine, and put it into a dry place; particularly if not wanted for immediate use. By this method no bad taste will be contracted. When you wish to fill a cask you should examine the hoops, and ascertain whether they have relaxed, or become too tight. Fill the cask with two or three pails of water, and let it stand some time alternately on each end, that you may discover if the drought has disjointed the staves, if the water escapes at the ends, you must leave it standing; put water on the upper end and renew it when it has all run through. When the water has ceased to run, turn the other end of the cask up, rinse it, and let it drain.

For rinsing casks crusted with the lees, a chain, the links of which are made of square iron, and which is terminated by a little block of the same metal, oval, and of eight sides. After having emptied twelve or twenty four pints of water into the cask, the chain is to be introduced up to the stopple, which rests on the bung hole, and keeps it steady. The cask is then shaken on all sides, in order that the chain passing over the whole of the interior surface, may loosen the crust and leave it clear. The chain is then taken out and the cask drained; after inspecting the inside it must be rinsed with water, until it comes out clean. You must be careful not to let the match fall into the cask, because it will communicate a bad taste to the wine. If it does accidentally happen, it will be necessary to rinse it afresh, that the taste may be washed out.

Every time you fill a cask that has been empty some time, or even days, a live match must be introduced, or a piece of strong paper on fire. If the fire is extinguished it is a proof that the cask has imbibed a sour taste. It must not be filled

with wine until it is purified. If you are in haste to use it, take a pair of kitchen bellows and blow into the cask until the air is completely changed. Introduce the pipe of the bellows into the bung hole. Do this until a well lighted match will burn until it is consumed, the bung hole being firmly closed. The cask must then be rinsed with water, then with a little wine or brandy, and allowed to drain very dry; after having turned the cask on all sides until it smells quite sweet. If you can wait for the cask it answers equally well to turn it, with the bung hole open, over a river, or upon the earth; at the end of ten or twelve hours the sour taste will be gone, and the match will burn freely. When you wish to use a cask long emptied, inspect the interior before rinsing. To accomplish this, the instrument called the visitor, must be used. After lighting the candle at the end, lower it into the cask, then, by looking in at the bung hole you will ascertain the state of the tartar on the sides of the vessel. If the tartar is bright, without stain, the cask is in good order. It is then sufficient to moisten it,

and rinse as I have said. On the contrary, if the cask is covered with white moss, you must completely unstave it on one side, and sweep it with a broom. If the moss has a yellow stain, and after sweeping it leaves a black mark, the cask is good for nothing but burning. You may nevertheless endeavour to avoid this loss by sweeping the black stain and burning it off with a red hot iron, but it is still dangerous to fill it with wine. It should not be used, but for want of another. You may perfectly cleanse a cask covered with white moss alone by rinsing it with six or eight pints of water, in which one or two ℔ of hot lime have been dissolved. The operation must be performed as soon as the lime is melted. The water must not become cool or the strength is lost.

CHAPTER IV.

On placing the Casks.

Casks of wine should be placed in the cellar upon stands six or seven inches from the ground; they should be made of square planks three or seven inches thick, and supported by cross planks of two or three inches square. They are placed on the ground three feet distant from each other. These little stands, are preferable to stands of greater thickness, which resting on the ground, are then subject to falling asunder, or at best inclined to stagger. When casks are placed higher or lower than above, it is only for the purpose of bottling wine. They should be placed horizontally. If they lean forward the lees collect to the foremost end, you are then obliged to place the tap very high to prevent their coming out with the wine. If they incline backwards, as soon as they are emptied on a level with the tap, and you tilt it to run off the rest, the lees,

which are lodged on the bottom end, are detached and mixed through the remaining liquid. But when the cask is placed horizontally, the lees are lodged on the lowest cavity, and all the wine flows clear before they are dislodged. The casks must be steadied on the stands by wooden wedges on each side, you must leave sufficient space between the walls and the casks, to allow of passing with a light to examine the state of the vessels. If you have a great deal of wine, the casks must be ranged one over another. This method has many inconveniences; you must carefully inspect the bottom row. Should the weight prove too great, the wine will run from the bottom casks. To repair a vessel which has been overweighted, several must be moved, which must always prove hurtful to the quality of the wine.

CHAPTER V.

On the Inspection of Casks.

They should be visited at least once a day, that accidents may be immediately repaired. Well conditioned casks may leak the very next day after they have been placed in the cellar, perhaps from a worm-hole, or caused by the commotion of fixing them, the effect of which is not shown at the first moment. In the month preceding the equinoxes wines require greater attention, as at those periods they are subject to fermentation. New and particularly white wines often ferment very actively; the liquid being dilated, presses against the joints and makes way between the staves, if you do not hasten to give vent to the carbonic acid gas which rises from the liquor. When the fermentation has taken place, you must treat it as I shall describe in the chapter, on the 2nd fermentation of wines. On the approach of the equinoxes, the vapours arising from the

earth attack the hoops and often rot them in a few hours or days. These accidents are most frequent in deep damp cellars. The noxious vapours create a white moss on the casks and stands, similar to that formed on the ground. This moss makes the hoops so brittle that they will break in your fingers. It frequently covers more than half the length of the barrel. In this case the ruin is inevitable, the hoops burst suddenly, and it is impossible to save one drop of wine. Sometimes a few hoops break without leaving their places, and occasion the swerving of the staves. The wine runs drop by drop, and is imbibed by the earth. If it is not prevented by the following day the cask will be emptied. The mould attacks most commonly that part next the wall. When you perceive the wine running from the breaking of the hoops, quickly surround the cask with the circle of wrought iron, and tighten it until the wine ceases to run, keep it in that state until you have another cask ready. In default of a circle, a strong rope may answer drawn tight with a packing stick. If the wine flows from a worm-hole amongst the

hoops, you may draw it off into another cask if you think it has collected lees. If not, it will be sufficient to turn the cask, cut off a hoop or two to discover the hole and peg it up. If it drops from an opening in the staves or from stress, you may stop it by rubbing in a little tallow with your finger. Should that not suffice, you may, after securing the bung hole, turn it up, wipe and scrape the place well, stop the chink with a bit of paper, which you must drive in with a pen-knife, then drop on it some tallow, or a mastick, made of tallow and powdered chalk. It ought to be applied hot. When cold return the cask to its former position, taking care to inspect it frequently. If it is intended for removal, cover the mastick with paper, and apply over all an iron plate. Wines should be often tasted, to be assured of their state, that you may in time prevent any adulteration.

CHAPTER VI.

On filling the Casks.

It is of the first importance to keep the casks always quite full; otherwise the air will enter and vitiate the empty place, the vapours arising from the wines will sour so much that a candle being brought to the orifice will immediately be extinguished. A white moss called "Fleur," will cover the surface of the liquid, which always precedes the acid degeneration of the wine; this is mostly to be feared during the equinoxes. Casks ought to be filled more or less frequently according the humidity of the cellar. In good ones it will be sufficient once a month. When neglected, the wines will not only alter, but a much more serious loss is produced, as the evaporation augments out of all proportion, a cask which has lost half a bottle in a month, at the end of two will have lost a bottle and an half, if not refilled before that period. You should

if possible always fill the casks with the same growths, or qualities that the taste may remain unaltered. Each time you refill it, it will be necessary to renew the cloth or paper round the bung hole, because it contracts a sour taste when it ceases to be moistened with wine. When you have neglected to replenish a cask, and the flower has formed on the wine, you must expel the air which fills the empty space. Introduce the pipe of a pair of bellows in at the bung hole, and, without touching the liquid, blow on all sides until a lighted paper will burn in the iuside without being extinguished. If very far from full, take a match, and let it burn in the inside with the bung hole stopped. If the space is too small, you may fumigate it by fixing a pipe in the bung hole and blowing the brimstone through it. Fill the cask, and knock the underside repeatedly, that the bubbles of air may be expelled from the cavities, and the flower completely loosened. After allowing some minutes repose, without bunging, beat the bottom of the vessel well with your knees, this will cause the liquid to overflow, blow it, and it

will carry the flower upon its surface. Refill the cask, and repeat the same operation until the flower is all gone. If the wine is intended for keeping long in the cask, rack it off, taking care to cover the tap with gauze or crape to retain the flower. Whenever you are obliged to leave a cask not quite full, you must take care to burn a match every five or six days in the vent. If during the interval the air is sufficiently sour to nearly put out the match, you must renew it with a pair of bellows, and repeat the fumigation when the equinoxes draw near. You can introduce also the vapour through a fret-hole made at the side of the bung, which must be left close. Place the burning match on this hole, and let the wine drop from a hole at the bottom of the cask, the air which replaces it rushing through the flame carries the vapours with it. When the match is exhausted return the wine into the cask. Repeat the operation until the wine suffers it to consume entirely.

CHAPTER VII.

On Racking.

On being taken out of the tub, the wine is thick and ferments some time, as the fermentation decreases the lees settle and the liquid becomes clear. The lees though at the bottom of the cask are frequently mixed again through the wine by agitations, change of temperature, &c. By becoming again thick the wines often contract a bad taste. To prevent this, great care must be taken to separate the wine from the lees. Wines may be racked in December, if you wish to move them, but racking is generally performed in February, or March. It is better to be finished before the spring equinox; dry and fine weather should be chosen. You must not rack in damp weather, or in soft winds, as such seasons have the effect of thickening wine.

For racking, make a hole at the end of the

cask, about three fingers from the projection of the staves, according to the lees being more or less. Make it with a wimble, placed horizontally and obliquely, that the orifice may be a little conical, exactly to fit the tap. Large taps are commonly used, driven in by a wooden mallet, with little strokes, that the lees may not be disturbed, screw-taps are to be preferred. Turn the key of the tap before you put it in, that the wine may expel the air, otherwise this air ebbing on the surface of the liquid will produce a commotion and disturb the lees. Shut the tap when the wine runs. The tap being fixed, take out the bung, if possible without striking the cask, or with a fret make four or five holes in the staves, to give the air vent before the wine runs. If made with a gimlet, you must turn it carefully, as the rebound will disturb the lees. At Paris they use a jug for racking, this vessel is wide at the bottom and narrow at the mouth. This is placed under the tap which remains open the whole operation. An experienced workman takes up the full jug and replaces it with an empty one. A shallow tub placed under the tap

receives the overflow. When the wine is drawn to a level with the tap and ceases to run, stoop the cask, raise the opposite end to the tap, with an engine draw off into the jugs as much as possible, taking care to run the wine over a cup or silver spoon before stopping the tap to ascertain if the liquor is thick. When the tap is too low for the jug to stand under it, let the wine run into the tub, keep still a watchful eye on its clearness. This expeditious method has its disadvantages, particularly to those wines, whose bouquet is precious. It is often lost by being so much exposed to the air. At Beaune, instruments are used which avoid those disadvantages, and which permit the wine to pass from one cask to another without being exposed to the air or agitated. These are, 1st. a brass tap, the same size as the racking tap, but the snout of it is straight instead of bent After fixing the tap as before mentioned, take a leathern pipe three or four feet long, terminating by two tubes of wood in a conical form. Put one of these tubes into the orifice of the tap, and the other in the bung hole; of the empty

vessel which is placed at the side of the other; as the wooden tube fits exactly the bung hole, some fret holes must be made in the highest stave; upon opening the bung hole of the full cask, turn the key of the tap, the wine will flow until it is on a level with the two casks. To rack off the rest, a bellows the conical form of the snout fitting exactly the bung hole of the cask you are emptying, will, by the wind it creates, drive the wine above the tap. When it has all run out, which will be known by the sound of the wind in the tap and pipe, shut the tap, and peg up all the fret holes. Replace the pipe by a funnel, stoop the cask, and let the wine run as long as it is clear into the tub. It is not only necessary to rack wine from the gross lees before the spring equinox following the vintage, but it should be repeated before every equinox as long as it remains in wood. If the wine is to be removed, it will be necessary to rack afresh, for, having made a new sediment since the last racking, the lees will, by mixing through the liquor, adulterate both the clearness and taste. Wines

which continue thick after racking, should be quickly cleared and racked afresh until perfect. If thick from accidental fermentation, or from neglect, or the approach of the equinoxes, it must be immediately racked and cleared.

CHAPTER VIII.

On Fumigating Casks of Wine.

FUMIGATING wines is impregnating them with sulphurous vapours, obtained by the burning of brimstone matches. These are commonly made of linen fillets about eight inches long, and twenty threads wide, dipped in brimstone, which has been melted over a moderate fire. Aromatics are often mixed with the brimstone, such as powdered ginger, cloves, cinnamon, the iris of Provence, thyme blossoms, lavender, marjoram, &c. The Strasbourg matches are covered with the leaves of violets, and well known by the appellation of "The violet leafed matches of Strasbourg." They are the best to be found in commerce. When you have only casks to fumigate, the common match is sufficient, but the Strasbourg are to be preferred for wine. For fumigating the wines, insert an instrument called "Méchoir," the extremity of which forms a crook

which receives the bit of match you intend to burn. After lighting it, put it into the cask at the bung hole, and sink it until the "méchoir" stops up the hole. Leave it until the match is burnt. During the burning, the air dilates, and escapes whistling through the smallest apertures. If the "méchoir" closes the bung hole, and the air does escape with great force, it is a proof that the cask is not well jointed. In this case repairs must be made before it is used. Wines are fumigated by different methods, and more or less, according to their state. When old wine runs clear, it is sufficient to burn a bit of match in the cask you are going to fill. To hasten the fermentation of new wine, burn several matches and shake the wine in the vapour, but when defective wines are fumigated, they must be treated very differently. Many vineyards produce wines of a sulphurous taste, which goes off in time, but if you would destroy it quickly, clear and rack them frequently, agitate the liquor strongly, and it will go off in a few days. The same method is successfully employed to rectify the taste of wines overfumigated.

CHAPTER IX.

On Clearing Wines.

Isinglass made from fish or from bones,—Whites of eggs,—Powdered gum,—Sugar-candy, and many other substances, cause the wine to perform a chymical operation, but they do not operate in the same manner with all wines. Fish, or bone isinglass, put into the liquid combines quickly with the "tannin" or dross, and by this union becomes heavier than the wine. This substance spreading through the liquor forms a sediment, and sinking to the bottom, carries with it all floating particles, discolorations and undissolved tartar. Wines without tannin cannot be cleared with isinglass, as wanting it, the isinglass dissolves in the liquid, and makes it more ropy, consequently less easily cleared by repose, than before the introduction of the isinglass. It

is the same in all wine entirely without tannin. Though the wine may contain a large portion of "tannin" you are not to put a larger proportion of isinglass than experience has taught you is sufficient to clear with; but when there is not enough tannin you must augment it, by putting the wine into a new cask, with oak chips, cachoe nuts, &c. You should commonly have an over proportion of tannin. The tannin is not the sole part of the liquid that mixes itself with the isinglass, the alcohol acts also, and forms a sediment, but it is much weaker than the tannin, and leaves a large portion of isinglass. By this it will be seen that, to clear wine by the usual methods, a resistance must be formed. The theory indicates and practice confirms it. To obtain tannin add alkaline substances to the isinglass, such as salt wort, lime, pot ash or cinders; but as these materials may alter the taste and quality of the wine, and as they can be dispensed with, I shall proceed to other methods.

The whites of eggs combine with the tan-

nin, but much sooner with the alcohol. It is best to clear wines devoid of tannin with eggs, otherwise the bad particles, which prevent the transparency, are not quickly enough dispersed. Little experience has been had of either gum or sugar candy, they are only used when the substances, I am going to speak of, are not to be obtained; they both act much sooner with the alcohol than the tannin.

Bone isinglass, or jelly made from harts-horn shavings have great advantages. Its action, as I have before stated, is similar to the fish isinglass, combining principally with the tannin. Experiments that have frequently been made prove that bone isinglass clears a cask of wine equally well as whites of eggs. —2ndly, That the discoloured particles, etc. forming the lees, are as abundant as those formed by the whites of eggs.—3rdly, That the lees being more compact, occupy less space, and consequently leave more liquid clear.—4thly, That the lees being close together, are less easily disturbed, so that, when the cask is stooped for racking, the wine will run perfectly clear nearly to the bottom.—

On the contrary in employing whites of eggs, the last bottles, before you can perceive the lees come, are almost less clear than the first. It is also very cheap.

In the city of Bordeaux 15 millions of eggs are used for clearing wine annually. They are preferable for red wines, but the common isinglass for white wines has the superiority. All experiments prove, that the common isinglass produces greater clearness; however, we have room to hope good results from new trials.

The substances employed for clearing, which do not dissolve and only produce a mechanical action, are calcined flints reduced to powder; alabaster not calcined, but pulverised. Pour one pint of either of the above mentioned substances, into a cask containing 240 quarts of wine which take care to stir well with a scourge. After diffusing its strength throughout the liquid, all the impurities that obscure the clearness will precipitate. Many persons aver that sand has the same effect, but it appears to me that sand sinks too rapidly to

produce perfect clearness. Brown paper is used by an entire sheet being plaited up, and introduced at the bung hole, it spreads over the surface of the liquid, a second is put in, as soon as the first is unfolded and so on.—These sheets so disposed,only clear the extent of liquid they cover, that being clear and filtered. This method produces perfect brightness. If you can be sure the whole of the wine is strained (which is very difficult to effect in a cask) it answers pretty well.—But it is well known that filtration fatigues the wine, and hurts the quality.

Sheep's blood is recommended as very proper for clearing. I have seen it employed with success upon white wines of a yellow stain, and at the expiration of four days it leaves the liquid perfectly white and limpid, take it hot from the animal, and after mixing it with a bottle of wine drawn from the cask, it is fit for use, the dose is about $\frac{1}{2}$ a ℔ to 150 bottles. The effect of milk is also similar to blood. They are used commonly for stained white wines, and add to them the usual portion of isinglass. It is

indispensable to clear wine before bottling. Common, and new wines lose their sharpness by clearing; good wines become pure. If you imagine that settled wine has made a great sediment you must rack before clearing them, to prevent a disagreeable taste from the lees again mixing. When wine has been left quietly in the cask five or six months, it is almost certain to have formed a sediment. If you have not a vessel ready to rack it into, you must clear it gently, and immerse the cleft stick, at the top of the cask, to disturb as little as possible the thick lees. It is not only proper to clear before bottling, but every time it is charged with impurities which obstruct the transparency, and above all, if they do not clear naturally after some days' repose.

In the last case you must employ a different substance to that before used; if you have used whites of eggs, you must clear it the second time with isinglass, the former uniting with the alcohol and the other with the tannin; if this does not succeed, you must create tannin, as I have

mentioned, or employ methods purely mechanical.

First.—Method of employing Whites of Eggs in Red Wines.

To clear a cask of red wine of one hundred and sixty bottles, draw out four or five bottles ; mix the white of four fresh eggs with half a bottle of this wine, and beat it well with a whip made of osier or birch twigs, put it into the cask at the bung-hole, stir the liquid well with the cleft stick or the scourge; on taking out the stick, pour the wine through a funnel, rinse the vessel with a little wine to wash the egg off the joints. After pouring in the wine, stir the liquid on all sides with the stick for one or two minutes, fill the cask, taking great care to beat round the bung-hole, to shake off the moss, and to chase away the bubbles of air, then replace the bung, wrapped up in a new piece of cloth or paper, after four or five days' repose, the wine will be clear, and fit for bottling, but no harm will be contracted by allowing it to lie longer ; three whites of

eggs will be sufficient to clear one hundred and sixty bottles. Many people beat the whites of eggs in spring water which is lighter than river water and therefore better. I have used this method upon common wines and find it answer. I think also that it clears red wines, without being prejudicial, water being heavier than wine, it sinks with the lees. You may sometimes, in clearing wines, add a handful of salt; I have known it very successful in new wines difficult to clear; but I do not advise it in clearing old wines. When the wine is very high colored you may use six whites of eggs, instead of four. If it does not clear the first time, rack it to separate the lees at the bottom and clear it afresh.

Secondly.—Method of employing Bone Isinglass.

This isinglass is easily and quickly dissolved; put the isinglass into a coffee pot before the fire, and it will melt before the water boils. If the isinglass is steeped in cold water eight or ten hours, it will dissolve by making the water luke warm. When

done put it into a vessel to beat as you would whites of eggs, add the quantity of water you wish, and put it into the cask.

Thirdly.—Preparation of Isinglass for clearing White Wines.

To make three pints of size, take two drachms of the whitest and most transparent isinglass, beat it well with a hammer on a block, to make it unfold easily, tear the leaves into the smallest pieces possible, that they may melt quickly, put them into an earthern dish, with as much white wine as will cover them, the isinglass will absorb the wine in seven or eight hours, you must then add the same quantity. After infusing twenty-four hours, they will be sufficiently diluted to form a jelly. Add to it three gills of luke warm white wine, knead it well with your hands to break the little pieces not entirely dissolved, strain it through a clear linen cloth, and squeeze it to extract the jelly, beat it then well with a birch twig for half an hour, and add white wine till it measures three pints. When quite cold, bottle it, and cork

it tight, and put it into the cellar until wanted. It will keep some months without altering. If the white wine you use is weak, add half a gill of brandy. Isinglass may be prepared with water only, but must be used directly, as it will corrupt in hot seasons. When you are in haste to clear white wines, you may dilute it more quickly by making it boil until quite melted, it must be cold before it is used.

Fourthly.—Method of preparing and clearing White Wines.

For a cask of two hundred and forty, or two hundred and sixty bottles, after drawing off six or seven pints of wine, take a little more than a pint of the prepared isinglass, put it into a large basin with a pint of wine, and beat it well with a wisp; stir the wine in the cask with a stick, pour in the size, and stir it afresh for two or three minutes. Re-fill the cask, and bung it. Some persons do not bung tight, or make a vent-hole at

the side of it, which they leave open for twenty-four hours after clearing. I think this method vitiates the air, sometimes causes fermentation, and consequently it remains thick, until the fermentation is appeased. The size sinks to the bottom in consequence of the weight it acquires by uniting with the "tannin", and carries with it the particles suspended in the liquid; the weight is not augmented by the admission of air, therefore it is not wanted. When you clear new wines, which have again fermented, the hole made gives vent to the carbonic acid gas, which goes off with force during the fermentation. After clearing old wines, which do not ferment, what can produce air (after the cask has been long closed) on the liquid, if it is not the fermenting particles which exist in all wines? The proof I give is, that if instead of leaving the bung hole open twenty-four hours, it is left a still longer period, the surface of the wine will be covered with the flower, and the wine finishes by having a twang, or turning sour. The twang is occasioned by the evaporation of the spirit, and the sourness is the effect of fermentation.

Consequently, if the wine alters in a week or a fortnight from its original temperature, the degeneration has commenced, more or less sensibly in the first twenty-four hours. Maupin recommends to bung well French wines, but to leave Spanish wines open.

Muscat wines, Lunel, Frontignan, and those of Malaga, being generally liqueurs, are cleared with isinglass; but these wines are more difficult to clear than dry ones, and they are obliged to be racked and cleared with isinglass, a second time. If you are without isinglass, you may clear white wines with gum arabic. One ounce and a half is enough for a cask of 260 bottles. Reduce it to a powder, and sprinkle it on the liquid, while you stir it, fill the cask, and bung it as before. If the wine is oily. add to the isinglass cream of tarter in fine powder, which may be dissolved with it. If it is very oily, half an ounce must be used, but two drachms is sufficient if the ropyness is slight.

Fifthly.—Method of clearing Wines made in cold Years, on which the common means have no effect.

When the summer is cold and rainy, the grapes ripen with difficulty, frequently some are rotten, before the others are ripe. The wine consequently, devoid of spirit, corrupts quickly, and will not clear however often you attempt it. A mixture with good wines may correct this, but it takes a great deal to produce a satisfactory result. When a wine will not clear for the above mentioned reason, draw forty or fifty pints of wine from a cask of 260 bottles, bring thirty or forty pints to a boil, and return it boiling into the cask, clear at the same time with six whites of eggs, and stir the liquor as before. The cask must not be filled higher than within two inches of the bung. Bung it, without knocking it in. The wine is not tardy in fermenting, and will be perfectly clear in a few days. If you have a great many casks in this state, you may heat the cellar suffi-

ciently to produce fermentation, and to increase the alcohol. This method is adopted in Germany in cold years. White wines do not ferment in the tub, but ought immediately in the cask, when they fail, you must clear them with isinglass as I have directed.

Sixthly.—Method of clearing White Wines that have not worked.

Wines that have not worked are thick, and preserve a long time an unpleasant sweet taste (they bear a great consumption under the name of sweet wine). The lees mixing with the liquid give a disagreeable color and clammy taste, it will sell better if it is cleared. The following method will restore it: place the cask on a stand, that you may easily rack it, bore the end in three different places, and put in three taps. One in the usual place, another, distant one third the size of the end of the cask, against the cross

bar, and the third above the bar at an equal distance if possible. Make vents by the side of each tap, with pegs in.

After drawing out five or six pints, clear, as usual, with a little more than a pint of isinglass, beat up in the same quantity of wine, and let it repose, without bunging. In one-fourth of an hour, pull out the highest vent peg. If the wine runs thick, peg it up again, and try every five minutes. When it is clear, turn the highest tap, and let it run into jugs without shutting the tap. The jugs must be emptied into a vessel impregnated with sulphur. When it ceases to run, pull out the second vent peg. And if the wine is clear, draw it as the other, and so on, to the last. It will not be limpid, but being separated from the gross lees, clear it again, and it will become limpid in twenty-four or thirty-six hours, or sooner in a dry season. You must seize the moment when the wine runs clear to open the tap. If left longer the lees will remix with the wine, and will not settle again until the

fermentation is appeased. If you wish the wines to retain their sweetness for a long time, you must fumigate them. You may clear white wines that have not worked by boiling, after adding the white of an egg beat up in water.

Seventhly.—Method of fumigating White Wines that have not lost their sweetness, and which you wish to preserve.

Burn a hard piece of match about one inch and a half square, in a cask of 150 bottles, or two inches square for 250. Put twenty-four or thirty pints of wine into the cask, bung it close, and stir it on all sides without stopping, for four or five minutes, take out the bung, be careful not to lean over the barrel, as you may be hurt by the force of the gas which the agitation has created. Burn another match, put in twenty-four or thirty more pints of wine, and stir

it as before, continue to fill it in this manner until the cask is too full to stir the liquid, then, after burning another match fill up the cask with the wine you have fumigated in another vessel. It is useless to mention that as the cask fills, you must keep raising the match, otherwise it will be extinguished by the liquid. Raise and lower it as required. By this means the wine called "Muet" is made, which preserves its sweetness a long time and does not ferment. It should be cleared and fumigated at each racking. A strong match must be burnt in the cask you are going to fill. This wine is cleared with isinglass as before directed, and it must be racked as soon as it is bright. When you have caused fermentation, it will answer to use the following method. Draw out forty-eight or seventy-two pints of each cask, and fill them up with wines not "Muet." The odour of the sulphur will soon go off and evaporate quickly. When it ferments afresh, rack it into a cask strongly impregnated with sulphur, and at the same time you may fumigate a

pint of the wine if it is necessary. The enormous expense of the workmanship in preparing wines "Muet" in the vineyards where they make it a trade, renders a discovery of an easier method of hastening the wort to ferment very desirable.

CHAPTER X.

On Bottling.

It is very necessary the wines should remain a long time in wood, but it is in the bottle alone that they acquire all the good qualities of which they are susceptible. To bottle off a cask of wine is so simple and easy, that every body is able to perform it, but there are many precautions to be taken, upon which depend the preservation and softening of the liquor. I may say without entering into needless detail, that, many people, through negligence, spoil good wine instead of improving it. The amendment of wines depends,

1st On the age they acquire in wood.
2ndly Their limpidity at the time of bottling.
3rdly The time to perform the operation.
4thly The bottles.
5thly The quality of the corks.
6thly The care taken in bottling.

7thly The preparation for waxing, to guard the corks from humidity and insects.

8thly The binning.

First.—Upon the degree of Maturity to be acquired in wood.

To be good when bottled it is not only sufficient for wine to be separated from the gross lees, or to have attained perfect clearness, it must also ripen in the cask, which can only be effected by being kept more or less time. When wines are bottled green, they often ferment and remain for ever sharp. Wines ripen more quickly above ground than in cellars, and more or less quickly according to the atmosphere It is difficult to specify the exact time that each wine should be kept in wood; I can only give general rules, which must be subject to many variations. Light and fine wines, those of Volnay (Côte d'Or), and other delicate wines should commonly be

bottled a year after harvest. The wines of Pomard, Vosne, Chambertin, Corton, Alox, &c., being more generous in quality, and higher colored than the Volnay, should remain in the cask during three, four and five years. Bordeaux and Rhenish keep well in wood eight or ten years. Màcon wines, although high colored, ripen quicker than the Côte d'Or; there are few unfit for bottling at the end of two years. White wines are earlier ripe than red; they are bottled generally in a year or eighteen month's time, it depends upon the period they retain their sweetness. You must wait until they have quite lost it, otherwise they will ferment, drive out the corks and break the bottles. Muscat and all luscious wines are exceptions to this rule; they may be bottled in a year after harvest; some of them lose their agreeable flavor by remaining longer in cask.

The taste can alone determine upon the maturity of wines, as they should not be bottled until they have lost their sharpness, and are no longer liable to fermentation. In my typography of all the vineyards, I have

descanted upon the peculiar character o each wine, and the time they should remain in wood.

Secondly.—On the Limpidity at the time of Bottling.

The more limpid the wine is at the time for bottling, it is the less likely to form a deposit. You cannot, therefore, examine it too carefully that you may ascertain if there are any lees remaining, particularly if you wish to keep it a long time. The wine may appear perfectly clear, and yet contain unsettled particles, which precipitate to the bottom of the bottle after a few days repose. To ascertain its limpidity draw out a glass full, and examine it attentively, placing a candle at the opposite side of the glass. Many wines clear themselves in four or five days, others take a much longer period. If, after clearing a cask of wine, the liquid remains thick at the end of eight or ten days, rinse a cask of

the same dimensions with water, until it comes out clear. After leaving it to drain for an hour, burn in it a piece of match, (if the cask has been long empty, you may, after fumigating it, rinse it afresh with a bottle of good wine or a glass of brandy and let it drain as before), fill the cask with the wine you wish to bottle, and take care not to pour in the muddy part. Bung it up, and let it repose three or four days, then you may bottle it off. In this case it will be more limpid than if you had left it on the lees for the same length of time. I only propose this method for those wines, already cleared and whose transparency is not sensibly altered. If it is, it must be cleared afresh after racking. I advise this operation to be performed on all wines to be kept a long time in bottle, even if they appear perfectly limpid. It answers very well with wines, red or white of different qualities; those I have taken the precaution of racking in this manner, have deposited much later than wines I have bottled immediately. I have remarked that, however well I have rinsed the cask, and

only put in the clearest wine, it has still formed a deposit, which was of course is saved out of the bottle. This precaution prevents another difficulty. The heaviest part of the lees falls to the bottom, the lightest ascends and frequently floats through the liquid, the least disturbance will raise it, and mixes it through the liquid. Opening and shutting the tap, as I have before noticed, should be avoided. It should remain open all the time.

Thirdly.—On the time for Bottling.

Limpidity is the result of the precipitation of the lees and tartar, which being mixed through the wine, obscurs its transparency, and which can only be the effect of violent agitations. The heat of the atmosphere, has a great effect, wines clearing much less well in hot than in cool weather. By this reason wines drawn in a damp season or in a south wind, are much less limpid and more inclined to perform a deposit in bottle, than

those drawn in a dry and cold time with a north wind. The decline of the moon is also to be preferred. It does not follow that it is not proper to bottle in summer, but they deposit much more than those bottled in a frost. When the vines shoot, at their flourishing and ripening of the grapes, are the least suitable times, because these events are occasioned by hot or stormy winds, and produce on the wine the same effects they do on the vines and other vegetables. It is said, that, at such periods, all the fermenting and vegetable particles are put into motion. These agitations are suspended by a change of wind or temperature, which retards the growth of the plants, and appeases the fermentation of liquors. You should seize these moments for bottling such as have been cleared. The month cannot indicate the proper time. The temperature can alone, as it frequently happens in a few hours that a perfectly limpid wine will become quite muddy by heat or storms. The full moon in March is the time chosen in Champagne for bottling wine intended to be "Mousseux," and the decline of the

moon for those not "Mousseux." The months of February and March, are generally preferred in great vineyards, because the wines are then clearer than in December or January.

Fourthly.—The Bottles.

The choice of bottles is also of great consequence. When they are badly made, and of bad composition, they alter the wine. It is therefore prudent to procure them at the most respectable manufactories. They should all be exactly of the same size, they bin better, and are less likely to break when binned. Second-hand bottles are susceptible of a bad taste, particularly when they have been kept long, they are very troublesome to clean, and negligence in cleaning them is followed by the loss of the wine put into them. You may avoid this by rinsing each bottle as soon as emptied, (if they are not impregnated with tartar) and put them with their necks down, into racks. The wine being cleared, will

rested and perfectly limpid, rinse the quantity of bottles necessary for the cask you are going to draw off.

To rinse and clean well, those that are impregnated with tartar, use shot in the first water, and rinse a second and third time with clear water afterwards. This precaution will be more necessary for bottles which have contracted a taste of the cellar, from being placed in racks; above all, if they have been a long time unused. They imbibe this taste quickly when encrusted with tartar, which attracts humidity. The lightest particles of lees are sufficient to spoil the wine, as from lying so long in the bottle they become rotten. For this reason you must take care to look at the bottles in the day, or by a candle, and throw away those that are cracked. They will otherwise trouble you by breaking when they are corked, or in the bin, when they are probably supporting a number of others. When you are obliged to use these cracked bottles, or those made of very thin glass, you should not fill them until the last, cork them very gently,

and place them on the top of the pile. Some persons imagine that the grains of shot, which often remain at the bottom of the bottles, dissolve in the wine and render it unwholesome. Lead does not dissolve without the aid of atmospheric air, or acids, that destroy the character of the metal. They need not to alarm you if found in full bottles, but if you find any in a bottle that has been a long time empty, you must not omit taking them out.

It is important to let the bottles drain well, and to turn them with the necks down through the racks to let the water run out. It is very adviseable to rinse the bottles twenty-four hours in advance, and fill the first rinsed first. People that are contented to let the bottles drop but a few hours, will perceive that they still contain a great deal of water, by letting them stand still for some hours, and then turning them, a considerable quantity will run out. Similar negligences often cause an alteration in good wine. If the wine is weak, the water thus introduced occasions the fermentation of the moss called "Fleur," which precedes

the acid degeneration. Brandy is often passed from one bottle to another before they are filled. This method is of great utility, when you intend to keep weak wines a long time, but I do not advise it with fine wines which in general are sufficiently strong. The drop of brandy scents it a long time, and hurts the bouquet.

Fifthly.—On the choice of Corks.

The choice of corks is not less important, than the choice of bottles; they should be flexible, united, and as little porous as possible. On these properties depend the facility of corking, and their impenetrability, which is the only guarantee for the preservation of the wine. A hard cork frequently breaks the neck of the bottle, and always corks badly, and if porous, it allows the liquid to evaporate. For these reasons in Champagne, they employ only corks of the very best quality; which cost three or four times as much

as the common ones. You must be careful not to buy old cut corks, which are frequently cut round afresh, to appear new. They are commonly the refuse of good houses, which have either become mouldy in their cellars, or have been collected from the sweepings. It is easy to know them by the black taint upon the pores, which are full of dirt. It is economy to buy the best corks, as the loss of a bottle of fine wine is of more consequence than the price of an hundred corks. If very good corks are used for common wines, which are drank quickly, they may be employed several times, provided they are not much broken in drawing. When they are to be used a second time you must be careful,

1st Not to pierce them through and through in drawing.

2ndly keep them in a dry place.

3rdly Only use them when the wine is for immediate use.

Sixthly.—The care taken in Bottling.

Make a hole two fingers from the bottom of the cask with the wimble, and take care to leave off when the wine appears. Put in the tap with your hand, as easy as possible or the lees will be disturbed. In placing it, open the tap that the wine may expel the air which the tap contains. As soon as the wine runs, turn the tap, without taking this precaution, the same cask will give alternately clear and muddy bottles of wine. I therefore advise tapping some hours before you commence bottling. To bottle conveniently a cask of wine, have a little shallow tub not more than four or five inches high. Place it under the tap, as soon as it is pierced, take care to pick out any little shavings made by piercing, that the wine may be kept clean.

The tub should be large enough to admit of a bottle being placed under the tap, and removed again, without being disturbed. Make two or three holes by the bung to give vent to the air. Open the tap to give vent to a few drops of wine to carry off the

splinters of wood you may have forced into the cask. All being in readiness, place the bottle under the tap, so that the end of the tap goes into the mouth of the bottle, which must be leaned that the wine may run down the side, otherwise it will froth and hinder your filling the bottle some time. You must not open the tap entirely, that you may have time to cork one bottle whilst the other is filling. Turn the tap very gently to avoid stirring the lees. There are bottlers that can change the bottles skillfully without spilling a drop of wine and without shutting the tap. This method is very good but requires practice. The bottle ought to be filled within two inches of the top, so that when corked there remain eight or ten lines between the cork and the wine. The cork should enter with difficulty, beat it with a mallet, until the cork projects no more than two lines ; and to facilitate its entrance dip the end in wine. Some people plunge the corks into brandy ; others soak them in wine twenty-four hours before they are wanted. This latter method appears to me very indifferent. The wine which has

entered them may turn sour, and the corks contract a bad taste. It appears at first to be very useful when they are swoln, but when they are thrust in, and the outward part no longer in the liquid, they dry up and contract, whilst a dry cork swells in the bottle and corks better. You are obliged to let the exterior part dry before you can wax them, as the damp prevents the wax from taking effect. It also follows that if you soak more than there is any occasion for; those left, will dry up, and lose their elasticity. I have said that the cork should project two lines above the bottle. It is the custom in Paris and in general at Bourdeaux.

At Beaune, many people cut the cork off close and cover it with a seal. I prefer it to project, if it is not wanted for immediate use, and by little strokes of the mallet it forms a roll round the neck of the bottle and corks firmer. In Champagne they put the cork but half way in. The overplus is crushed down and forms a large roll on the mouth of the bottle, and is kept in by an iron wire which crosses the top.

Such corks are very easy to draw, and cork perfectly well. When the wine runs but slowly, stoop the cask forward, raise it with a crane placed at the back of the cask, and push on the wedges to increase the inclination. You may make it complete by fixing a stick with the fork at each end, one against the cask, and the other next the wall. Perform this with great caution that the wine may continue clear. Recollect never to shut the tap when you stoop the cask, otherwise the air will disturb the lees. To avoid this danger, and to prevent the wine from being spilt, the bottle should be so placed that the tap may remain in the neck of the bottle as long as possible without overturning it. Stoop the cask as gently as possible and leave off as soon as the tap rests against the side of the bottle. If there are two, one should hold the bottle, whilst the other stoops the cask, thereby saving much inconvenience. Some people leave off bottling when there are about a dozen bottles left. They then stoop the cask, and leave it to settle for two or three days.

This is a bad plan; twelve bottles of wine cannot remain in a large cask three days, without altering more or less sensibly, either through the season or the temperature of the cellar. To prove this, if at the end of three days, you put a match into the cask, and it is extinguished, the air is become sour, and must hurt the liquid. This may be prevented by burning a match as soon as you leave off bottling, but another danger is run; the vapor of the brimstone leaves on the liquid a white cream, and, as soon as the wine is drawn on to a level with the tap, the cream follows, and communicates a decided taste of brimstone.

I think after all, the only plan is to stoop the cask gently, and to bottle it to the end. If there are five or six muddy bottles at last, let them settle a day or two, and decant them with care, as soon as the lees are precipitated.

Seventhly.—On Waxing.

When wine is to be kept a long time in bottle, it is prudent to wax the corks to

guard them against humidity and insects. Wood lice abound in some cellars, and eat through the cork to the wine.

An excellent wax may be made of two ℔ of "poix résine,"—one ℔ of burgundy poix,—half a ℔ of yellow wax,—quarter of a ℔ of red mastick; melt them either in an earthen dish, or an iron pot in preference. Take it off the fire as soon as it rises, and stir it up well with a slice, put it on again, and again, till all is melted. If you cannot procure wax, three ounces of tallow or fat may be substituted in the above quantity. It is sufficient for three hundred bottles. If you add too much, the wax will not harden enough, and will melt in your hands when you take hold of the bottles. When neither tallow, wax, nor fat, is added, the wax will be too dry, and detach itself, two ℔ of "galipot,"—one ℔ of "résine,"—quarter of a ℔ of virgin wax, melted as above makes a wax which stops the bottle well. You may color them as you think proper, each powder must be stirred in with a slice while the wax is melting.

Bright red is formed by adding one ounce

and half of vermillion, deep red, with red ochre,—black, with ivory black,—yellow, with orpiment,—green, with orpiment and Prussian blue.

Orpiment being poisonous, you must take care to remove all the wax from the mouth of the bottle, when you draw the cork to prevent any bits from falling into the wine. A mixture of various colors shades the wax more or less deep, according to the quantity introduced of each ingredient. Dip the projecting part of the cork, and about six lines of the neck of the bottle in the wax, and leave them standing. When the wax is cold it thickens, heat it again, to prevent its adhering too fast. This wax should be transparent and should not be thicker on the cork than a quarter of a line. It is quite necessary to chip off the old wax from *(second hand)* bottles, otherwise it will be too thick the second time.

Eighthly —The Binning.

Full bottles are ranged in the cellar one above another, with strong oak laths between each layer. Sometimes they are placed in sand, which preserves the wine longer new and fresh, but it is not practicable for large quantities, and it endangers the breaking of many bottles.

They should be laid exactly horizontally: for if the neck is higher than the bottom, the cork is left dry and ceases to close well; if lower the lees (which will still form) attach to the parts near the cork, and mix with the liquid when used. In taking up each bottle to bin it, take care not to turn it up side down, for fear of wetting the interior of the cork, which on drying, occasions the evaporation of the wine. Upon the position of the first row of bottles depends the safety of the whole pile. You must therefore be careful that the basis is properly secured. Commence by levelling the earth or sand upon which you are going to bin, or make a little platform of five or six laths

placed cross ways one above another, to support the necks of the first row of bottles, and leave an empty space of about fifteen lines between each, that the bottom may not be too much pressed. Fix above the first row a lath on the bellies of the bottles, about one inch from the bottoms to receive the necks of the following range. The bottoms of these last, rest on the laths, between the necks of the first row, and so on until the pile is completed, which is commonly three or five feet high. To arrange them as above, the bottles should be all of the same form and thickness, otherwise, many will be broken. When you have plenty of room, it is prudent, not to exceed in height three feet. According to the form of the bottles, use laths thicker and sometimes double, so that the bellies of the bottles do not rest upon the lower range. When your bottles are of various forms and dimensions, sort them, and place the largest at the bottom of the pile, and the least upon the top. In Paris, they make cases of wood or some sort of masonry, in which each species of wine is binned; but in Champagne, where there is

an immense quantity of bottles, they do not use them. The laths placed between each row, are notched at both ends, and receive other laths which being placed vertically, take the place of a side wall. By this method they make piles in the middle of their cellars without fear of accidents.

CHAPTER XI.

On the Bouquet.

The bouquet is that aromatic perfume which arises from the wine when it is exposed to the air. Each wine has its peculiar fragrance, but it is only from those wines of the first growths, and made from the best vines that we find an agreeable perfume, which is the fore-runner of a good taste. It gratifies the sense of smelling, and prejudices us in favor of the wine. Epicures have given it the name of bouquet, because it resembles the union of all the agreeable flowers.

It is often met with, in common wines of the first quality, but in a weak degree, common wines being always defective. In short, it is the distinguishing characteristic of fine wines.

Wines often lose their bouquet from age, by maladies to which they are subject, and still more from being mixed.

Those of Haute-Bourgogne, above all

others lose their fragrance as soon as they are mixed, even if with wines of the same description. It is therefore improper to mix sick wines until you have ascertained there is no other method of clearing them.

The bouquet rises sooner or later in different wines, according to their being more or less, generous, or charged with color. Light and delicate wines, such as those of Volnay acquire their bouquet, sooner than those of Nuits, Vosne, Chambertin, and others of the same description. These last, though much superior in quality when matured, remain frequently unaltered some years before they acquire bouquet, and du ing the time appear hard and coarse. The bouquet cannot be extracted from one wine to be given to another. The heat itself appears to destroy it, with the exception of the first liquid, which undergoes distillation, which preserves a little of the odour. But wine easily receives the taste and flavor of substances introduced into it. By vegetable and fruit infusions, such as iris, violet, raspberries, &c. or by adding syrups perfumed by these plants. Common wines thus

imbibe a bouquet, by which they are taken for good wines by bad judges; but these artificial bouquets do not produce the exact natural perfume, and it goes off in a short time. The best means for preserving the bouquet, is to keep the casks quite full with the same species of wine, to bottle them afterwards at proper times, and not to stir them again until they are drawn for use. When you have not any wine of the same quality to fill up a cask of superior wine, you may fill it by throwing in flints, which have been well washed and dried by the sun.

CHAPTER XII.

On the Mixing of Wines.

Wines should be preserved as much as possible in their own natural state, particularly those of the first quality, whose principal merit consists in the bouquet. But, when a wine is altered, or of bad quality, it is often impossible to render it drinkable without mixing it with others. In good years nearly all the wines are drinkable, which are made, but when the grapes are not ripe, the wines of the same growth are defective, and retain a long time a disagreeable sharpness, such as the harvests of 1805, 1809, and above all those of 1816. You are consequently obliged to mix the common wines, to render their taste palatable. When wine is weak, and without quality, it may be improved by mixing it with generous wine. The merchant is not reprehensible for having mixed wines, when he sells them as such, but he is highly to be blamed if he

gives the purchaser such amalgamations for wines of such and such growth. The difference in price is so great between fine wines of the first quality and these mixtures, that the consumer frequently gives a preference to these last, when the taste pleases him. An unmixed wine of the first growth retains, for a certain time, a taste of the soil, and a tartness very disagreeable to the palate. It is far less agreeable than a cooked-up wine, which comes much lower in price. For example, a high colored wine of the best growth when new is not an agreeable beverage, add to it a white wine of inferior growth, free of taste and well cleared, and it will be drank with pleasure. These mixtures of which merchants are accused are as commonly made in the vineyards. A vine-dresser that has on hand the wines of a wet season mixes them with the wines of the following year, provided the latter are of good quality. Stained white wines turning yellow, he mixes with red wines of too high a color. These become more agreeable to drink and appear older. A connoisseur can alone detect the imposition. In many other

instances, mixing becomes necessary, and contributes to the softening of the wines. Many which are very delicate and agreeable, have not sufficient body and strength to keep them for a long period, or to bear removing to any great distance, without degenerating. In these cases, by wisely mixing them with a wine abounding in the properties of which they stand in need, they become perfect without having their peculiar nature destroyed. For example, the excellent wines of the Hamlet of Torins, in the "Mâconnais," though possessing much spirit keep badly and acquire no additional qualities until mixed with the wines of "Chénas or Romanèche." Such mixtures cannot be considered as a mercantile speculation, as the wines are equally expensive. The canton called "La Chalosse," the department of Landes, produces agreeable light wines, much esteemed in the north of Europe, but they will not bear a journey, without altering, unless strengthened by a mixture more or less with the potent wine of "Madiran," department of the "Hautes-Pyrénées," which being

more generous, and possessing more body, gives them the strength they require. The wines "Mousseux," of Champagne, seldom unite all the desirable qualities when they are the production of a single vine. They "moussent," too much, and break the bottles; or not enough. They are too tart, or too sweet; too much body or too thin. The proportions for mixing wine vary, not following alone the quality of the wine added, but also according to the taste of the consumer. Those prepared for England are very different to those prepared for Russia and Germany, and the wines are treated in another way for Paris and the interior of France. From these circumstances, strangers are often astonished to find the wines with us vary in taste so much, from those they have drank in their own country, of the same name, and growth, and frequently of the same harvest.

Bordeaux wines of the same growths drank in Paris, do not resemble those sent to London. The latter are mixed with a certain quantity of wines from the south

of France; they undergo preparations, which give them qualities and tastes, without which they will not be considered good in England. The Malaga and other Spanish wines, destined for England, are more spirituous than those sent to Paris, because the exporters, knowing the English taste, take care to add brandy. Undoubtedly it is for the same reason that they never put port wines into casks without a twelfth part of brandy, the principal consumption of them being in England. The mixtures practiced by merchants are not as some people have imagined and written, to imitate fine wines of our best vineyards, (that being an impossibility,) but they are to improve such wines as are very tart, clammy, or flat, and to obtain a beverage that will please the consumer, and that will come lower than good pure wines. In many vineyards in the south of France (although the wines have naturally plenty of spirit) yet, as they are often used to strengthen, weak, good, pure, wines, they are in the habit of adding brandy in more or less quantities. This is particularly done in Lan-

guedoc, Roussillon, Quercy, &c. This operation is called "viner," which signifies, giving the wine a more vinous quality.

It is above all necessary in common rough wines, it not only gives them the spirit they require, but it contributes to disperse the colored particles, and makes the color more intense and fresh. Syrup of raisins has often been used to augment the sweetness of white wines, when they are not sufficiently so, or to abate their tartness, when the temperature of the year has been unfavorable to the vine. This mixture is seldom made in wines consumed in France, but it is often had recourse to, for those sent into other countries; otherwise the consumer, who is accustomed to drink the wines of the south of France, does not esteem them, unless they are sweetened in some degree to resemble that he has been used to.

It is often supposed (very improperly) that merchants imitate good wine by mixing, as this method cannot produce a similitude. People that will cheat merchants, or others, do no more than give wines of the second or third growth, for the first;

a cooked-up wine for a pure one; but in the latter case, the liquid bears no resemblance to the wine, by which name it has been sold. Wines in themselves vary so much, and are subject to so many changes through the seasons, &c. that it is impossible to give any fixed rules for mixing. The taste can alone indicate the state of the wine, and whether it requires strengthening or softening, and the quality and the quantity of the added wine is determined by what the consumer prefers. The necessary qualities for good red wine are

1st Proper color.
2nd Body.
3rd Spirit.
4th Good taste.

When a wine is deficient in one or more of these qualities it must be mixed with a wine in which they superabound; and in order to ascertain the exact proportion, try the mixture first in small bottles, which leave open twenty-four or forty-eight hours, a time sufficient to complete the amalgamation. You may add a little isinglass to each bottle,

which, by precipitating the lees or tartar (the mixture occasions,) enables you to judge more clearly, on what you may expect from each operation.

Good tasted wines, which have a characteristic sharpness, such as many growths in the Bordelais, and many wines that are lively belonging to the tribe of dry wines, such as the common wines about Riceys, department de l'Aube, have always a bad effect in the mixtures.

Those like the wines of Brie, and the chief part of those made round Paris, which are aciduous, cannot be improved by the addition of good wines, unless for immediate consumption, for in the course of a few days the sourness returns and the good wine falls a sacrifice. Wines which are weak, devoid of spirit and insipid, such as are too high colored, thick, dull and clammy, can always be improved by mixing, unless they have a decided taste. The first by generous wines of good body; the last by good wines.

CHAPTER XIII.

On Adulterated Wines.

To adulterate a wine, is to mix it with substances of various natures, susceptible of combining with the wine. All the methods resorted to, for giving an agreeable perfume, a good color, for augmenting the quantity, or for curing the defects, are called adulterations, when any other substances are used than the juice of the grape and wine. The most common substances used are :

1st Litharge and pot-ash for correcting or masking the bad taste of those wines which have undergone a sour fermentation, and to reduce the sharpness of new made wines.

2ndly Elder-berries, dane wort, sorrel, mulberries, sloes, and some other fruits. "Le drapeau de Tournesol," dye-woods, &c. for staining white wines.

3rdly Syrups of mulberries and raspberries,

the Provence iris, and different drugs and spices for giving an agreeable flavor and perfume.

4thly Sugar and honey to sweeten with.

5thly and lastly, water and perry to augment the quantity.

On Litharge.

It is more than blameable to use this poison as the acidity in wines is easily corrected by surer methods that are not detrimental to the health of the consumer. This deleterious substance is easily detected by putting some drops of melted brimstone into a glass of the suspected wine, and if it contains *litharge* it will immediately produce a black sediment. In the contrary case, the wine will only lose its clearness, taste and color.

Pot-ash is more frequently used to diminish the sharpness of wine, than to correct sourness : it is not like litnarge poisonous. It forms with the acid of the wine a neutral salt, known in medecine

by the name of "Terre foliée." It may be discovered in the wines by the color, more dull than limpid, and being a little more salt in taste, takes you by the throat, and augments thirst instead of quenching it.

The liquids extracted from elder-berries, mulberries, sloes, &c. are used in some vineyards to heighten the color of common wines. They are never added to wines of good quality, as they give them an unpleasant roughness. The only preparation of this kind, which appears in commerce, is called the "wine of Fismes," made in a city of that name, six leagues from Rheims. It is frequently used in making lively red wines, a few drops are sufficient to color a bottle; but this liquid is too expensive to make wines deep red. "Le drapeau de Tournesol," is a tincture extracted from a plant called "Maurelle," very common in the neighbourhood of Montpellier, and the part of Languedoc called Lavanage. This tincture is naturally blue, but has the property of turning red immediately upon being mixed with any acid. I am told it is used in Holland, to stain wines and liqueurs; but I

doubt its being used in France, where black wines, can be procured of which one cask is sufficient to give a beautiful natural color to five or six casks of white wine and sometimes more. I have tried "le drapeau de Tournesol" upon half a bottle of white wine. I have put in half an ounce, and after its being completely dissolved, the wine has only acquired a light red, which might have been distinguished by the most unexperienced eye from wines of a natural color. Concerning dye-woods: their color does not resist acids, all wines contain acid, therefore they cannot be used to stain them. It is then wrong (as some writers suppose) that merchants make wine of a mixture of vinegar, sugar, brandy and water, and that they color it with an infusion of brazil wood. I have put half an ounce of brazil wood into one third of a pint of wine—old, white, and of the best taste and without acid. The wood, which before had such a fine red color, was completely discolored in twenty-four hours, and the wine had only contracted a livid yellow stain. Sugar and honey have been mentioned by

many people, as capable of giving sour and insipid wines the qualities of which they are destitute. Numberless experiments have verified the advantages of these mixtures. Grapes of bad taste and growth, and of the most unfavorable years have produced drinkable wines by adding in the tub a certain quantity of these substances, but they will not improve wine ready made, as they produce a new fermentation which many times occasions sourness. In Champagne the white and lively red wines commonly receive a dose of a syrup of sugar-candy, which has been dissolved with cream of tartar in white wine and left perfectly clear. The quantity put into each bottle, varies according to the quality of the wine and the taste of the consumer. Wines "mousseux," take more than wines not "mousseux," because the carbonic acid gas communicates a dry and sharp taste, which is tempered by this mixture. Water and perry are the adulterations most frequently punished by authority, as their presence is very difficult to discover. These liquids are not unwholesome for

persons in good health, but they take from the quality of the wine, and perry being bad for the nerves, has a bad effect upon old people and valetudinarians when mixed with wine.

CHAPTER XIV.

On the Alterations and Degenerations of Wines.

Almost all wines improve by age, but are subject to many alterations which may be guarded against and prevented.

They degenerate both naturally and accidentally. I consider as natural all those which they contract when they are both placed in a good cellar and taken every possible care of. Such as greasiness,—sourness, — bitterness, — rottenness, — taste of age,—loss of color. I call accidental, such as are the effect of local circumstances, such as the sun or climate,—twang,—tastes of the casks,—rotten eggs or mouldiness.

On Greasiness.

When a cask of wine turns greasy, the liquid loses fluidity, and ropes like oil. White

wines are more frequently attacked than red, and in general those which have not completed their fermentations.

Greasiness is only to be considered as a malady to which all wines are subject, and from which they will recover of themselves in time. When a cask is in this state, you should clear it, and stir it well with the cleft stick, and rack it off several days afterwards. If that is not sufficient, repeat the operation and add to the clearing substance a quarter of a pint of brandy. Monsieur Maupin recommends to add a pound of bruised allum to each cask, but I think this dose is too much, and liable to give the wine a disagreeable salt taste. I have never put more than one ounce or two at most into a cask of 150 bottles, and that suffices. The dose may be increased according to the state of the liquid. To accelerate their re-establishment, you may add a twentieth of fresh lees, stir the whole well, and let it repose. If the wine becomes ropy in bottle, and you wish to use it soon, decant it with care, leave it to repose about a month, and decant it again. It seldom remains ropy after these

operations. If the wine is common, it may be recovered quickly by putting it in a cask with fresh lees or with other wines.

On Sourness.

Wines never turn sour but when the spirituous fermentation has not subsided, or in other words when the sweet particles are not entirely decomposed; but when it shows itself, it makes a rapid progress, and the liquid will degenerate into vinegar.

Weak wines are more subject to sourness than those which possess much body and spirit. It may easily be arrested in its progress, but when it has taken place, it can never be cured. To prevent the acid, degeneration of new wines, is to clear them and rack them from all particles of lees and tartar, which condensing in the liquid renders it susceptible of fermentation. Keep also the casks full, otherwise the air will corrupt them and the liquid will be covered with the flower and quickly have a sour taste. When the wine is sour through this negligence, it often arises

that all the liquor is not equally degenerated, and that the wine drawn from the bottom of the cask is not altered when the surface is quite acid, so that it may be corrected by a simple method. Blow into the bung-hole with a pair of bellows to drive off the corrupt air. When by burning a match you know that this is effected, take the crumb of a fresh baked loaf, and bung the bung-hole well with it. When the bread is cold, take it out, and rack the wine into a cask just emptied and well fumigated, taking care to cover the hole or tap with crape or gauze to prevent the flower from following. You will perceive that the bread has absorbed the sourness and that the liquor has completely lost it. This method has great success on wines of a mouldy taste. Before removing wines, particularly in hot seasons, it is prudent to rack them, as however, small the quantity of lees at the bottom of the cask, their mixture with the wine may ferment it, and give it a bad taste. The removal alone in a hot season is frequently sufficient to make them ferment, however well racked before the removal. When they are re-

ceived in this state, they must be immediately placed in a cool cellar, and leave them to repose seven or eight days, taking care if the fermentation is great to make a fret-hole in the bung-hole stave, to give vent to the carbonic acid gas; close it afterwards, and with a peg. Inspect it night and morning until the fermentation is appeased, which may be ascertained when you draw out the peg, by the gas issuing out without hissing. After some days repose, the wine is settled, rack it with care, into a well fumigated fresh emptied cask; clear it, and bottle it when bright.

When the wine has contracted a slight sourness, rack it into a cask strongly fumigated, and clear it with six whites of eggs, to a cask of 250 bottles. Five or six days afterwards, rack it again into a cask more or less fumigated, according to the sharpness and clearness of the wine. If it is clear, it must be left to repose, and there is sufficient room to hope it will recover entirely. At all events the fermentation is suspended, and the acidity will make no farther progress. If, on the contrary, the wine is not

clear, and continues to degenerate, you must have recourse to fumigation, which has the property of occasioning the precipitation of a great quantity of lees and acid particles, which it disengages from the liquor; but as, at the same time, it precipitates much of the color and tartar, you must moderate the strength according to the state of the liquid. This operation is performed in two ways, one is called "Mecher sur Vin," and the other "Muter." To "mecher," begin by well closing the bung-hole and make little fret-holes in the lowest part of the end of the cask, and make two little fret-holes in it, one four inches from the edges of the staves, the other four or five inches higher. The wine runs through the lower orifice, and the air enters by the upper orifice to replace it; but, before letting the wine run, light a strong match, and put it on the end of an iron wire, open the two holes and put the lighted match opposite the upper hole, so that, when the wine runs, the flame will be carried in by the air, and crossing the liquid will give it a strong odour of brimstone. When the match is consumed shut the holes,

bottle the wine you have drawn out, and in three or four days, put it again into the cask. This is often sufficient to re-establish the wine, but when the fermenting leaven is very abundant, and these accidents have taken place in a hot season, the fermentation will re-commence at the end of a few days. You must then "muter" the wine more or less, and repeat the operation several times to destroy the sourness. I have practiced it on wines completely degenerated, and it has often freed them from every acid particle. Fumigated wines preserve a long time, a decided and disagreeable taste of brimstone, and as they are deprived of a great part of their color and spirit, they seldom make ana greeable beverage without being mixed with generous spirited wines of body. (See on Mixtures, p. 72). When wines have contracted sourness they may be cured by the following method: take forty nuts for a cask of 250 bottles or twenty-six for 150; crack them, and after separating each kernel into four parts, roast them like coffee, and throw them burning into the cask from which you have drawn five or six bottles,

clear at the same time with six whites of eggs, stir the liquor well, and bung the cask. In four days the wine will be perfectly clear, limpid and re-established. Rack it, and bottle it, but take great care to stoop the cask with precaution, because of the acid particles being all at the bottom of the cask in the lees with the nuts. Four ounces of broiled wheat produce nearly the same effect, but you must rack the wine in twenty-four hours, otherwise it will contract a bad taste.

Thus acid wine may be corrected by mixing with good steady new wines, or with fresh lees, or which is still better by pouring it on the grounds of a wine tub just emptied, but, as these mixtures conceal only the degeneration without destroying the principles of acidity, the wines so established must be drank very quickly.

On Bitterness.

Wines contract with time a defect called bitterness. The wines of Haute-Bourgogne

are particularly subject to become so. I consider this alteration as the result of an insensible fermentation. The liquor often remains clear during the course of this malady. When wines have turned bitter in cask, they may be recovered by passing them over fresh lees, or by renewing them with younger wine of the same growth. They seldom recover their primitive qualities, and almost lose their bouquet.

This method is best for common wines. When a cask of wine has a bitter taste, I advise clearing it with four whites of eggs, and to leave it to repose for a month or more. When perfectly clear, rack it into a cask fresh emptied from good wine, and slightly fumigated. If this operation diminishes the bitterness, a second clearing and repose may recover it. If you have a fresh emptied cask from good pure wine, the tartar attached to the sides of the cask will contribute to restore it. If, after trying these methods, the bitterness augments instead of diminishes, I think the best plan is to draw off a good part, and use it to improve common free pure wines.

When wines become bitter in bottle, they recover of themselves if they are left more or less time without being stirred. The precious wines of Haute-Bourgogne, of the first growths of 1791 and 1795, had contracted this alteration in my cellars in 1798 and in 1800. I would not mix them with others, but contented myself with tasting them every six months. Some ceased to be bitter at the end of two years, others at the end of three. They had lost much color, and the bouquet was sensibly weakened; but they were all fine, very agreeable to drink, and warm in the stomach. They have been drank with great satisfaction by sick people, and valetudinarians. It is indispensable to decant them with care before removal, otherwise the deposit will mix with the liquid, and render the bitterness insupportable. Many experienced wine-growers, however, assure me that this method rarely succeeds, and I cannot propose it as certain. As it seldom occurs that bottled wines become bitter, without forming a sediment, their recovery may be hastened by decanting them, each time a deposit is made. I think

being repeatedly decanted weakens the liquid, but a generous good bodied wine, that loses its strength and color with the bad taste, and becomes weak, has still the advantage of being old and frank, and is preferable to a mixture with new wines. I am assured that the following method will recover a cask of wine from bitterness. Introduce into the bung-hole of a dry good tartered cask, a jug in which you have, or can burn at several times, a quarter of a pint of brandy for 250 bottles; afterwards burn in the same cask a strong match, and then pour in quickly the bitter wine. This will succeed in a short time. Sugar has often been used to correct bitterness, but this substance is liable to occasion other alterations, and should only be employed for those immediately to be consumed.

On Rottenness.

Wines destitute of quality, and the spirit totally evaporated, and those wherein the

fermenting principles are too abundant for the spirit they possess, are subject to undergo the putrid fermentation. It then becomes a fœtid liquid, that scarcely preserves any character of wine. It may easily be imagined that, when this degeneration is complete, it is impossible to restore the wine, but there are methods to arrest its progress and to prevent it. By fumigation, you may prevent and suspend the fermentation in wines, which are "vinous," but they must be drank quickly, as they will soon recommence fermenting. If you wish to improve them and to keep them some time, you must mix them with wines of body and spirit, or add to them a sufficient quantity of brandy or spirits of wine.

On Wines too Old.

From age wines acquire quality, and preserve it a certain time, but they decay quickly, and frequently imbibe a very unpleasant taste, called taste of age. The duration of wine is

prolonged by bottling as soon as they arrive at maturity, by placing them in good cellars, and leaving them to repose until used. Such as are kept too long in wood, such as are placed in bad cellars, and frequently displaced, above all in hot seasons, preserve but a short time their strength and quality. When a wine is too old, it may quickly be recovered, by mixing it with other wines younger, having body and sharpness. After this, if you have several casks of wine intended for use, one after another, you must put the old wine equal portions into each; in such a manner that the wine to be first drank, receives a much greater quantity, than the wine to be drank last.

On Loss of Colour.

All red wines lose their colour in ageing.

The highest color becomes very pale, and is no better than others. Accidents accelerate this alteration, the wines then lose their

clearness, the red becomes stained with black, the white yellow and livid. Great heat and frost equally produce these effects. When the colour is affected, the wine enters into fermentation, and frequently becomes tumultuous; the wine will make its way out between the staves, if you do not quickly draw some out by a fret-hole at the end of the cask. You must then open the bung-hole to give vent to the gas which disengages itself perpetually. The result is, that all the colored particles are precipitated, the wine becomes thick, has a blackened stain, and a very disagreeable taste, called "Goût de Pousse," or "d'échauffé." Different methods are used to arrest this fermentation; the most simple, is to rack the wine into a strongly fumigated cask, to place it into a cool cellar, to "Mécher sur Vin" or "Muter," (see page 91); rack it again some days afterwards, and clear it with six whites of eggs, for a cask of 250 bottles. You may add a handful of salt, or two or three drachms of alum, to hasten the precipitation. But sometimes these methods do not answer, and the fermentation recommences in some

time, I have known wines ferment until the exterior surface of the cask was quite hot to the touch. Olivier de Serre, says, you may recover the wine by putting into the cask, a phial well corked, of quicksilver. The same result may be obtained by infusing, during ten or twelve days, some pieces of orange peel, and orange stuck full of cloves, and strung on a pack thread, by which you may draw them out. Others advise to throw in ice and to water the cask frequently with fresh water. It is not without example, that wines, which have undergone this alteration, have re-established of themselves. I have seen wines, which, having fermented in the month of August, have degenerated in such a manner, that the owner did not venture to make any use of them, and has abandoned them without any hope of saving a part. The wine made in the vineyards of St. Dizier, department of Haute-Marne; and having been removed by water in the month of July, it was neither racked, nor filled up until the January following. I had then occasion to taste it, and it was perfectly re-established, both in taste and colour. I do not advise

this proceeding in all cases, but I am certain we ought not to condemn wines the moment they are altered, but content ourselves with fumigating, racking, and clearing. When the fermentation is over, we can better decide upon the necessity of mixing it with other wines, and in what proportion. When a red wine has lost its color and strength, it is easy to restore both one and the other, by mixing it with younger and higher coloured wine. The quantity to be mixed of the latter, varies according to the weakness of the former, and the taste of the person that is to drink it. If it has only lost its strength, it may be renovated by adding a pint of brandy to each cask.

The color of white wines, frequently alters, sometimes by accidental fermentation, by negligence in keeping the casks filled, or by being badly bunged. The wine will then lose its limpidity and whiteness, it becomes stained with yellow, and sometimes turns black. It is what is called "Goût de Jaune," and turns often to ropyness. There are white wines which become yellow with age, without losing their limpidity or

taste. This is not a degeneration, and the color is not unpleasant to the eye. It is the same as with those wines which we do not esteem if they become perfectly white. When a new white wine, which is still upon its lees, turns yellow, and the taste is unaltered, it may be recovered by turning the cask, with the bung-hole underneath, so that the lees traverse the wine in falling. After some days repeat the operation, and leave it to repose. When quite clear, rack it into a fumigated wine cask of white wine. If white wine of good taste is slightly stained, take for a cask of 150 bottles, a pint of good milk, and the same quantity of isinglass, mix and beat them well up in two pints, of wine drawn from the cask, and stir it well with the cleft stick. Sometime after, the wine will recover its whiteness and limpidity. You may then rack or bottle it when you please. The same method answers for yellow and stained wines, but before cleaning, rack them into fumigated casks. When wine has contracted a bad taste, and is disposed to turn ropy, pour twenty-four or thirty pints of good fresh lees into a fumi-

gated fresh emptied white wine cask, then pour in the defective wine, stir it well, and leave it to repose. As soon as the liquid is clear, and the bad taste gone, rack and clear it with the milk as before said. For correcting the bad colour of Spanish wines, Maupin recommends the following method. Take two ℔ of white starch and eight pints of water. Boil them together for an hour. When it is cold, add to it a handful of salt, beat it all well, and pour it into the cask, stir the liquor well, fill up the cask and bung it.

On Frozen Wines.

Wines which make a voyage in winter, are exposed to freezing on their route. The surest methods for making them drink well, is to rack immediately into other casks, all that remains of the liquid. The wine obtained is much more spirited than before it met with this accident. If it is new it loses much of its greenness. What is left in the

first cask, is little better than water, without color or taste. There are merchants who frequently freeze their wines, to separate the watery parts to render the remainder spirituous. When wine is frost-nipped, it becomes muddy, the color is sensibly diminished, and takes a livid taint. You must rack it directly into a strongly fumigated cask, and pour into each a little brandy. Bung well the casks, and after some days repose, if the wines are recovered, clear them for bottling. You may add to those that want strengthening, stronger wines to give them body.

On Twang.

Where the bung-hole has been neglected, to be well *bunged*, the contact with the exterior air, produces the acid fermentation before mentioned, and causes the evaporation of the spirit; in this case, the wine impoverishes, loses its bouquet, and contracts a disagreeable taste called "Twang." When it has only commenced, and the wine

retains its body and strength, there are some hopes of its being restored, by racking it into a recently emptied cask, from good wine strongly fumigated. You must take care to fill the cask quite full, and to bung it well.

If the wine is young and high coloured, you may clear it for bottling, after leaving it to repose for fifteen days; but, not unless it is perfectly re-established, is it proper for bottling.

If the wine has contracted a very strong twang, you may perhaps cure it by mixing it with half the quantity of younger and very spirited wine. The twang being occasioned by the evaporation of the spirituous part, it may be corrected by adding one or two pints of spirits of wine or brandy. The last is the more proper. It does not alter the quality, and although you smell the brandy at first, very strong, it goes off in a few days. I think, also, that burning brandy in the cask you rack the defective wine into may have a good effect.

On Rotten Eggs and Mouldiness.

Mouldy tastes are conveyed to the wine by casks, which are made of tainted wood. The taste of rotten eggs, by having used a bad one in clearing. You cannot pay too much attention to their being fresh. It is very rarely got completely the better of, but the following method may diminish it. As soon as you perceive the wine has imbibed a mouldy taste, or of rotten eggs, rack it into a cask just emptied from good wine, in which a match has been burnt. This may cure the wine when slightly affected. But if the liquid has remained a long time in a bad cask, and the twang is complete, there are few methods of recovering it; the only likely one, is to mix it with other wines, and one cask is sufficient to spoil twenty others when mixed. After racking the defective wine, take for a cask of 250 bottles, a pound and a half of wheat, which burn or roast like coffee. Put into the bung-hole, a little bag, large enough to hold the roasted wheat, which put in quite hot, tie up the bag, and

bung the cask. Take care to keep one end of the pack thread, that the bag may not tumble into the cask. If the bung-hole is too small, you must enlarge until it admits the bag of wheat; twenty-four hours afterwards, rack the wine again, into a small fumigated cask, and in which you have placed thirty or forty pints of lees, as fresh as could be procured. You must not leave the roasted wheat longer than twenty-four hours, or the wine will taste of it. If you have not lees, rack the wine, and leave it to repose, then taste it, and mix it in more or less quantities with others. After racking a mouldy wine, you may add two ounces of pounded peach stones, and let it infuse fifteen days. This method is eulogized by many, though I have not tried it. You may correct the mouldy taste by applying to the bung-hole, the crumbs of a fresh baked loaf, as I have described to remedy sourness. (Page 89).

THE END.

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